

## Mini Egnog Cupcakes by Lynn's Recipes

---



Lynn demonstrates how to make a great Christmas dessert or treat, Mini Egnog Cupcakes. This would be great for your dessert table or to take to a get together. Adapted from Six Sisters Stuff. Makes approximately 48 cupcakes.

### **Ingredients:**

#### **Cupcakes:**

- 1 – 16 ounce box white cake mix
- 1-1/4 cup eggnog
- 2 eggs
- ½ teaspoon ground nutmeg
- ½ teaspoon vanilla extract

#### **Frosting:**

- ½ cup butter, softened
- ¼ cup eggnog
- 1 teaspoon vanilla extract
- ½ teaspoon ground nutmeg
- 6 cups powdered sugar

Preheat oven to 350°. Spray mini cupcake pans with cooking spray or line with mini cupcake liners. Set aside.

In a large bowl, combine cake mix, eggnog, eggs, nutmeg, and vanilla. Whisk together until just combined.

# Mini Egnog Cupcakes by Lynn's Recipes

---

Spoon batter 2/3 full into the prepared cupcake pan.

Bake for 8-10 minutes, or until barely golden brown.

Remove from oven and let cool completely.

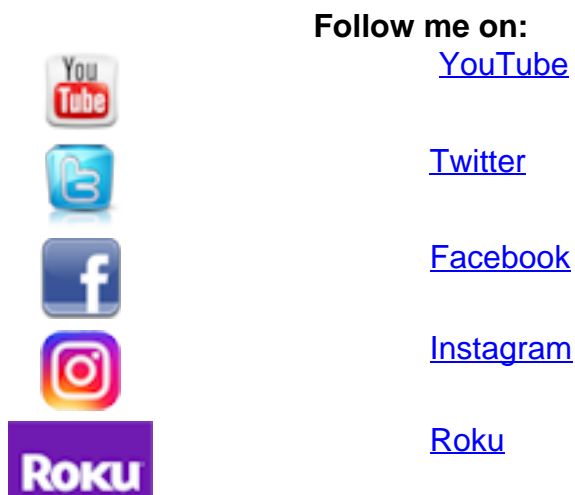
For the frosting:

In a large bowl, cream together butter, eggnog, vanilla, and nutmeg.

Mix in powdered sugar one cup at a time.

Spread or pip frosting onto cooled cupcakes. Grate fresh nutmeg on top, if desired for garnish.

[Comment or watch this Recipe on You Tube](#)



Lynn's Recipes: November 2014  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----  
[Click here for a handy Conversion Chart](#)