



Eggnog Cupcakes

CUP01

Developed 12/14/2014
Effective 12/14/2014

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Supersedes NA

Target Time 30 minutes

Updated 12/14/2014

Pre-Checks

Check to make sure you have cup cake pans.

Tools and Materials Required

Quantity	Description	Step
1 (16 ounce) package	pound cake mix	
1 1/4 cups	eggnog	
2	large eggs	
1/2 teaspoon	freshly grated nutmeg	
1/2 teaspoon	vanilla extract	
1/2 cup	softened butter	
1 (3 ounce) package	cream cheese, softened	
1 (16 ounce) package	confectioners' sugar	
1/4 cup	eggnog	
1/2 teaspoon	vanilla extract	
1/2 teaspoon	freshly grated nutmeg	

Key Reminders

The oven gets hot, don't burn yourself!

Icon Legend

Exclamation Mark



Flame

Steps

1. Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

Supplemental Information

Cupcakes

2. Beat cake mix, 1 1/4 cups eggnog, eggs, 1/2 teaspoon nutmeg, and 1/2 teaspoon vanilla extract in a bowl using an electric mixer on low until batter is blended. Increase speed to medium and beat for 2 more minutes. Spoon batter into the prepared muffin cups.

3. Bake in the preheated oven until a toothpick inserted in the center of a cupcake comes out clean, about 18 to 20 minutes. Transfer cupcakes to a wire rack to cool completely.

4. Beat butter and cream cheese together in a bowl using an electric mixer until smooth and creamy. Gradually beat confectioners' sugar, alternating with small amounts of 1/4 cup eggnog and ending with confectioners' sugar, into butter mixture using an electric mixer on low speed until icing is smooth and fluffy. Beat 1/2 teaspoon vanilla extract and 1/2 teaspoon nutmeg into icing until incorporated; spread over cooled cupcakes.

