



## Cinnameg Eggnog Coffee Cupcake

### Ingredients

- 1 ¼ cups (163g) all-purpose flour
- 1 ½ tsps baking powder
- ¾ tsp nutmeg
- ¼ tsp salt
- 6 tbsps (84g) unsalted butter, room temperature
- ¾ cups (155g) sugar
- 1 ½ tbsps vegetable oil
- 1 tsp vanilla extract
- 2 large eggs
- ½ cup + 2 tbsps eggnog
- 3 sachets JMP Cinnameg Flavoured Coffee

### Make the Cupcakes

**1-Prep for Baking:** Prepare a cupcake pan with cupcake liners and preheat the oven to 350°F. **2-Combine Dry Ingredients:** Combine the all purpose flour, JMP Cinnameg Flavoured Coffee, baking powder, nutmeg and salt in a medium-sized bowl and set the mixture aside. **3-Unsalted Butter, Sugar & Oil:** Add the unsalted butter, sugar and oil to a large mixer bowl and beat together until light in colour and fluffy, about 3 minutes. **4-Add Eggs & Vanilla Extract:** Add the eggs one at a time, mixing until mostly combined after each. Add the vanilla extract with the second egg. Scrape down the sides of the bowl as needed to be sure all of the ingredients are well incorporated. **5-Start Adding Dry Ingredients:** Add half of the dry ingredients to the batter and mix until mostly combined. **6-Add Eggnog:** Slowly add the eggnog and mix until well combined. **7-Finish Adding Dry Ingredients:** Add the remaining dry ingredients and mix until well combined and smooth. Scrape down the sides of the bowl as needed to be sure everything is well incorporated. Do not over-mix. **8-Bake:** Fill the liners just over halfway full and bake the cupcakes for 15-18 minutes, or until a toothpick inserted into the center comes out clean. **9-Let Cool:** Remove the cupcakes from the oven and place them on a cooling rack to cool completely.

### Frosting

- ½ cup unsalted butter
- ½ cup shortening
- 4 cups powdered sugar
- 4 tbsps eggnog
- ¼ tsp rum extract, optional
- 1 tsp nutmeg
- 1 sachet JMP Cinnameg Flavoured Coffee
- Pinch of salt

### Make the Frosting

**1-Unsalted Butter & Shortening:** Combine the butter and shortening in a large mixer bowl and mix until well combined. **2-Start Adding Powdered Sugar:** Add 2 cups of powdered sugar and mix until well combined and smooth. **3-Add Rum Extract:** Add the rum extract and mix until well combined and smooth. **4-Finish Adding Powdered Sugar:** Add the remaining powdered sugar and mix until smooth. **5-Add Remaining Eggnog:** Add the rest of the eggnog and mix until the frosting is well combined and smooth. **6-Frost Cupcakes:** Frost the cupcakes and sprinkle a little JMP Cinnameg Flavoured Coffee as garnish.



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