

Hummingbird Bakery Tiramisu Cupcakes

Yield: 17 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/hummingbird-bakery-christmas-cupcakes-recipe>

Ingredients:

- 6 tablespoons unsalted butter at room temperature
- 1 1/3 cups granulated sugar
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 tablespoon baking powder
- 2 large eggs at room temperature
- 1 cup whole milk at room temperature
- 1/2 teaspoon vanilla
- 1 cup coffee strong
- 5 tablespoons coffee liqueur Kahlua
- 3 tablespoons granulated sugar
- 14 ounces mascarpone cheese
- 3 1/2 tablespoons coffee liqueur Kahlua
- 1 1/3 cups heavy whipping cream
- 1/3 cup confectioner's sugar
- espresso powder for dusting
- cocoa powder for dusting

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 80 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 10 grams
8. Sodium: 230 milligrams

9. Sugar: 25 grams

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