



FOR IMMEDIATE RELEASE
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Sure Could Go For a Beer...Cupcake

Using Guinness® to Bake Moist, Delicious Cupcakes: A Recipe From Chestnut Hill's Bredenbeck's Bakery



Philadelphia (Chestnut Hill), PA— Beer Cupcakes: they're the perfect tailgating sweet, and a unique fall party addition. The bakers at Bredenbeck's Bakery are sharing their tricks for baking these very moist, not-too-sweet cupcakes using a healthy dose of Guinness® and topped with a chocolate covered potato chip. Cheers!

You'll need:

Cupcakes:

- 1 cup of Guinness® Draught
- 1 stick plus 1 tablespoon unsalted butter, cut into pieces
- 3/4 cup unsweetened cocoa powder
- 2 cups dark brown sugar
- 3/4 cup sour cream
- 2 eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 2 1/2 teaspoon baking soda
- Pinch of cinnamon

Glaze:

- 8 ounces cream cheese
- 1 1/4 cup confectioner's sugar
- 1/3 cup Guinness® Draught

Chips:

- 1/2 pound high quality milk chocolate, chopped

4 cups ridged potato chips

Directions:

Cupcakes: Preheat oven to 350 degrees. In a large sauce pan over low heat, combine Guinness® and butter, stirring until butter melts. Remove pan from heat and whisk in cocoa powder and brown sugar. In a medium bowl, whisk together sour cream, eggs and vanilla. Combine with beer mixture. Sift together flour and baking soda, then fold into batter. Pour into greased muffin tin, filling each cup about 2/3. Bake for 20-25 minutes. Cool in tin for 10 minutes, then remove from tin and place on a wire rack to finish cooling.

Glaze: With a mixer, whip cream cheese until smooth. Sift confectioner's sugar into cream cheese, and beat. Add Guinness®, and beat until smooth. Apply to cupcakes using a flat spatula.

Chips: Place 3/4 of the chocolate into a heat safe bowl, and place over the top of a pan of simmering water. Heat, stirring occasionally until the chocolate has melted, then continue to heat the chocolate to 110F degrees, stirring occasionally. As soon as the chocolate reaches this temperature, remove from heat. Stir in remaining chocolate until melted. Using tongs, dip potato chips one at a time into the chocolate. Place on waxed paper to cool. Once cooled, place atop cupcakes. Enjoy!

No time—or desire—to bake your own Beer Cupcakes? Stop in to Chestnut Hill's Bredenbeck's Bakery and try our version of this unique treat! We're also busy baking all your favorite fall confections: pumpkin bread, caramel apple cheesecake, pumpkin cheesecake with cinnamon whipped cream, carrot cake, s'mores pie and much, much more.

A Philadelphia tradition since 1889, Bredenbeck's Bakery bakes its delicious cookies, cakes, pies and pastries with the finest all-natural ingredients. Located in the heart of Chestnut Hill, Bredenbeck's is famous for its delicious butter cookies, fancy miniatures and gourmet wedding cakes, all baked on premises. Visit www.bredenbecks.com, call us at 215-247-7374, or stop on by to taste for yourself! Our historic shop is located at 8126 Germantown Avenue, Philadelphia, PA 19118.

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