

## **Devil's Food Cupcakes w/ Butter Cream Frosting**

### **Ingredients**

1 15.25 oz. box Betty Crocker or Duncan Hines Devil's Food Cake Mix  
½ cup melted unsalted butter  
3 eggs  
1 cup cold coffee

### **Preparation**

Follow box instructions to prepare batter. Switching melted butter for oil and coffee for water. Beat batter on high for last minute with electric mixer.

Heat oven to 350°. Line cupcake pans with paper liners and fill with batter 2/3 of the way.

Bake for 20 minutes and cool.

### **Butter Cream Frosting**

#### **Ingredients**

1 cup salted butter softened  
1 cup vegetable shortening  
1 tsp. vanilla  
4 cups powdered sugar  
¼ cup heavy whipping cream

#### **Preparation**

Beat butter and shortening until creamy. Add vanilla and sugar one cup at a time until each addition is combined.

Scrape down the bowl before adding heavy cream. Beat on high speed until fluffy and light. Use pastry bag or spread frosting over cooled cupcakes.