

## Fig and Whiskey Cupcakes

Savannah · 28/09/2024



### Prep Time

1 hr

### Dificult

Medium

### Servings

1 hr 45 mins

### Description

I just picked the last of the figs from the tree and decided to make some into cupcakes After some experimentation I came up with a rich moist cupcake The whiskey adds complementary flavor to strong spices such as cinnamon and clove and adds a lot of complexity

### Ingredients

- - ½ cup fresh figs
- finely chopped - ½ cup whiskey - 1 ? cups all-purpose flour - 1 teaspoon baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ teaspoon ground cinnamon - ¼ teaspoon cream of tartar - ? teaspoon ground cloves - ½ cup white sugar - ? cup vegetable oil - ¼ cup brown sugar - 1 egg - ½ cup buttermilk - 1 teaspoon vanilla extract - 1 (8 ounce) package cream cheese
- softened - ¾ cup vegetable shortening (such as Crisco®) - 5 cups powdered sugar - 1 teaspoon vanilla extract

### Instructions

1. Soak figs in whiskey in a bowl for at least 30 minutes. Preheat the oven to 350 degrees F (175 degrees C). Line a 12-cup muffin tin with paper liners. Combine flour
2. baking powder
3. baking soda
4. salt
5. cinnamon
6. cream of tartar
7. and cloves in a bowl. Blend white sugar
8. oil
9. and brown sugar together in a separate bowl using an electric mixer. Add egg and mix until creamy. Mix in buttermilk and vanilla extract. Reserve 1 tablespoon of fig mixture for frosting
10. and mix remainder into batter. Beat in flour mixture until just combined. Spoon batter into the prepared muffin cups
11. filling each 2/3 full. Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean
12. 15 to 20 minutes. Remove from the oven and transfer to wire racks to cool completely
13. about 30 minutes. Beat cream cheese and shortening together in a bowl using an electric mixer until creamy. Add powdered sugar slowly
14. 1 cup at a time
15. until creamy. Add vanilla extract. Slowly drizzle in reserved fig mixture; mix frosting until combined. Pipe frosting onto cooled cupcakes. Cook's Note: Because I want the cream cheese to be the dominant flavor
16. I do not use butter for this frosting. Crisco(R) (or any vegetable shortening) has a neutral flavor.