Biscoff Cupcakes

1 cup flour

1 cup + 2 Tablespoons sugar

1/3 cup + 2 Tablespoons cocoa

1/2 teaspoon baking soda

1/4 teaspoons salt

1/2 cup butter, melted

2 eggs

1 teaspoon vanilla

2 Tablespoons instant coffee

1/2 cup Kahlua (or coffee)

Biscoff Buttercream

Combine flour, cocoa, sugar, baking soda and salt in mixing bowl.

Add butter, eggs and vanilla and beat on medium for 1 minute.

Add half of Kahula and beat 20 seconds.

Add remaining Kahula and beat 20 more seconds.

Divide between muffin cups and bake 18-22 minutes at 350.

Frost cupcakes with biscoff buttercream.

​Sprinkle with leftover crushed biscoff cookies.

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