Kentucky Derby Cupcakes

1½ cups cake flour

½ teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon kosher salt

¾ cup chopped walnuts

½ cup semisweet mini chocolate chips

½ cup buttermilk, at room temperature

2 tablespoons bourbon

½ cup unsalted butter, at room temperature

¾ cup granulated sugar

¼ cup light brown sugar

2 eggs, at room temperature

Buttercream

6 egg whites

1 1/2 cups sugar

1 teaspoon cream of tartar

Pinch salt

1 tablespoon vanilla extract or bourbon

Cream together butter and sugars until light and fluffy.

Beat in eggs, one at a time.

Combine flour, baking powder, baking soda and salt. Stir in nuts and mini chocolate chips.

Combine bourbon and buttermilk.

Add dry ingredients to butter mixture, alternating with bourbon buttermilk.

Scoop batter into paper lined jumbo cupcake pans.

Bake 24 minutes at 350. Cool completely on wire racks.

Pipe buttercream on top and garnish with chopped walnuts and mini chocolate chips.