Chocolate Stout Cupcakes

2 eggs

1/2 cup plain Greek yogurt

6 ounces dark stout

2 teaspoons vanilla

1/2 cup cocoa powder

1 cup sugar

1 1/4 cups flour

1 teaspoon baking soda

1/8 teaspoon cinnamon

6 Tablespoons butter, melted

Chocolate Ganache

3 ounces dark chocolate

1/4 cup whipping cream

1 Tablespoon powdered sugar

Whisk together eggs and yogurt.  Add beer and vanilla.

Sift together dry ingredients.

Add wet ingredients to dry ingredients and mix until well blended.

Whisk in melted butter.

Scoop batter into liners.

Combine ganache ingredients and microwave for 30 seconds until melted.

Chill in refrigerator to thicken slightly.

Spoon a dollop of ganache in the center of each unbaked cupcake.

Bake 20 minutes at 350.

Cool on wire racks.