

Coffee Cupcakes with Instant Coffee

Even if you don't like coffee, you'll love these coffee cupcakes with a depth of caramel-like flavor from instant coffee, brown sugar, and sour cream.

Coffee Cupcakes with Instant Coffee Ingredients

- 1 tablespoon instant coffee granules
- 1 tablespoon boiling water
- 8 tablespoons, unsalted butter, softened
- ½ cup (115 grams) dark brown sugar, firmly packed
- 2 eggs
- ¾ cup (115 grams) self-rising flour
- ½ teaspoon baking powder
- 2 tablespoons sour cream

Coffee Cupcake Icings (makes 2 icings)

- Powdered sugar, divided for two icings:
1 ¼ cup (150 grams) and ¾ cup (75 grams)
- 4 teaspoons warm water
- 1 teaspoon instant coffee granules
- 2 teaspoons boiling water

How to Make Coffee Cupcakes with Instant Coffee (9 cupcakes)

Preheat the oven to 375 degrees Fahrenheit (190 degrees Celsius). Place paper liners in all 12 cups in a muffin pan. Measure and set aside the cupcake ingredients. Let the cold items come to room temperature.

Boil water for the coffee granules. In a coffee cup, add the 1 tablespoon of instant coffee granules. [You can find instant coffee packets on Amazon.](#) Then, add 1 tablespoon of boiling water, and stir until dissolved. Let cool slightly (about 2 minutes).

In a large bowl, add the butter, sugar, and eggs. (Do not mix yet.) Then, sift the flour and baking powder into the large bowl. Then, beat all these ingredients together until smooth. Add the dissolved coffee and sour cream to the large bowl. Beat together until well-mixed.

Scoop the batter into the paper liners until two-thirds full. Bake on the middle rack in the oven for 20 minutes or until well-risen and golden brown. Transfer pan to a wire rack for 5 minutes. Then, carefully remove cupcakes from pan to cool completely on the wire rack. While the cupcakes cool, make the two icings.

For the white icing: Warm a ½ cup of water in a glass measuring cup in the microwave. In a small bowl, sift only 1 ¼ cup of the powdered sugar. Then, gradually mix in one teaspoon of warm water at a time to a consistency that will coat the back of a spoon.

For the coffee icing: Boil water for the coffee granules. In a coffee cup, add 1 teaspoon of coffee granules, then add 2 teaspoons of the boiling water, and stir until dissolved. In a separate small bowl, sift the remaining ¾ cup of powdered sugar. Then, stir in the dissolved coffee granules. Spoon coffee icing into pastry bag fitted with a narrow round piping tip.

After cupcakes have cooled completely (about an hour), place a piece of parchment paper under the wire rack to catch any drips of icing. Dip and smooth the tops of the cupcakes with the white icing. Then, quickly pipe parallel lines with the coffee icing over the wet white icing. Use a toothpick to draw across the piped lines of coffee icing for a feathering effect. Let the icing set before serving. The cupcakes can be stored in an airtight container for up to 3 days.



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