

Easy Fireball Cupcakes That Are Sweet, Spicy, and Totally Party-Approved

How I Make Fireball Cupcakes That Bring the Heat to Any Celebration



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 box vanilla or white cake mix
3 large eggs
1/2 cup vegetable oil
3/4 cup Fireball Cinnamon Whisky
3/4 cup water
1 teaspoon ground cinnamon
8 oz cream cheese, softened
1/2 cup (1 stick) unsalted butter, softened
4 cups powdered sugar
1-2 tablespoons Fireball (adjust to taste)
1/2 teaspoon ground cinnamon
Pinch of salt
Optional garnish: red sprinkles, mini cinnamon candies, or pipette shots

DIRECTIONS

- 1. Preheat and :** Prepl preheat the oven to 350°F and line a muffin tin with paper cupcake liners.
- 2. Mix the : Batter**In a large mixing bowl, I combine the cake mix, eggs, oil, Fireball whisky, water, and cinnamon. I use an electric mixer and beat until the batter is smooth-about 2 minutes on medium speed.
- 3. Fill the : Liners**I scoop the batter into the cupcake liners, filling each about 2/3 full. I usually get around 24 cupcakes from one batch.
- 4. Bake and : Cool**The cupcakes bake for 18-20 minutes or until a toothpick inserted into the center comes out clean. I let them cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely before frosting.
- 5. Make the : Frosting**While the cupcakes cool, I beat the softened cream cheese and butter together until fluffy. Then I gradually add in the powdered sugar, cinnamon, Fireball, and a pinch of salt, beating until the frosting is smooth and pipeable. I adjust the Fireball amount to taste depending on how boozy I want it.
- 6. Frost and : Decorate**Once the cupcakes are cool, I frost them using a piping bag or spatula and decorate with a dusting of cinnamon, red sprinkles, or even a little pipette filled with extra Fireball for a fun party twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-fireball-cupcakes-that-are-sweet-spicy-and-totally-party-approved/>