

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Cheyenne Herson

Recipe Name: Triple Chocolate Caramel Cupcake

Recipe Ingredients:

Frosting:

- 1 cup- Granulated Sugar
- 5 tablespoons- all purpose flour
- 1 cup- butter (softened at room temperature)
- 2 teaspoons- vanilla extract
- 1 cup- whole milk

Cupcake:

- 1/2 cup- butter (softened at room temperature)
- 1.5 cups- granulated sugar
- 2- Large Eggs
- 1 teaspoon- Vanilla Extract
- 1.5 cups- all purpose flour
- 1/2 cup- baking cocoa powder
- 1 teaspoon- baking soda
- 1/4 teaspoon- salt
- 1/2 cup- buttermilk
- 1/2 cup- water (room temperature)
- 1/2 cup- mini milk chocolate chips
- 1- 14 oz. can of Sweetened Condensed Milk
- 1 cup- Caramel Sauce
- 1 Cup- Heath Bars Crushed or in Pieces
- Sprinkle of- Sea Salt
- Drizzle of- Hershey's Milk Chocolate Syrup

Recipe Instructions:

Cupcake:

1. Preheat oven to 375 degrees.
2. In a large bowl, blend together butter and sugar until it looks soft and fluffy. Add in the eggs and the vanilla extract. Lastly add in the buttermilk and the water. This is your wet mixture.
3. For the dry mixture, take your cocoa powder, flour, baking soda, chocolate chips, and salt and mix together well.
4. Combine the wet mixture with the dry mixture, and whisk together for 2 minutes until there are no bubbles. (You don't want to over mix your batter.)
5. Line your cupcake pan with liners and fill each 2/3 of the way.
6. Bake cupcakes for 17 minutes or until you can place a toothpick in the center with it coming out completely clean. Let cupcakes cool before step 7.
7. Create small holes in the cupcake with a skewer or a the end of a thin spoon. Then, Combine sweetened condensed milk with 1 cup of the caramel sauce. Pour the mixture into a piping bag OR a zip lock bag. Cut off a tiny piece of the corner and fill each one of the small holes with the golden mixture.

Frosting time!!!

8. Over low to medium heat, in a small saucepan, combine the 5 tablespoons of flour with the 1 cup of milk. CONSTANTLY whisk the mixture until it becomes REALLY THICK. Put the mixture into a bowl and into the fridge to cool completely.
9. Take the mixture from the fridge and combine in the butter, sugar and the vanilla. Whip together until it becomes the thick fluffy goodness that you desire.
10. Put frosting into a piping bag and pipe onto the cupcake.
11. Top your cupcake with heath, chocolate syrup, sea salt and You're FINISHED!!!