



Butterscotch Cupcakes with Salty Caramel Frosting

READY IN



140 min.

SERVINGS



24

CALORIES



316 kcal

DESSERT

Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter softened
- ☐ 1 cup sugar
- ☐ 3 eggs
- ☐ 1 teaspoon vanilla
- ☐ 0.7 cup milk

- ☐ 0.8 cup butterscotch chips coarsely chopped
- ☐ 0.5 cup butter
- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup milk
- ☐ 3.5 cups powdered sugar
- ☐ 0.5 teaspoon kosher salt (coarse)

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

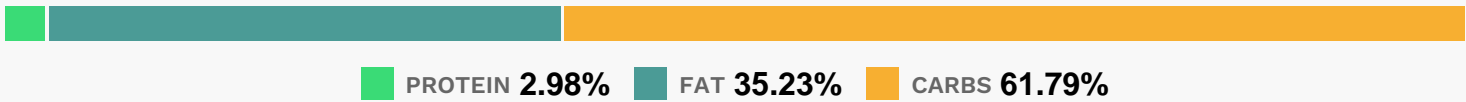
Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups, grease bottom and sides of muffin cups with shortening and lightly flour, or spray with baking spray with flour. In medium bowl, mix flour, baking powder and salt; set aside.
- ☐ In large bowl, beat butter with electric mixer on medium speed 30 seconds. Gradually add granulated sugar, about 1/4 cup at a time, beating well after each addition and scraping bowl occasionally. Beat 2 minutes longer.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in vanilla. On low speed, alternately add flour mixture, about 1/3 of mixture at a time, and milk, about 1/2 at a time, beating just until blended. Stir in butterscotch chips. Divide batter evenly among muffin cups, filling each with about 3 tablespoons batter or until 2/3 to 3/4 full.
- ☐ Bake 20 to 25 minutes or until golden brown and toothpick inserted in center comes out clean. Cool in pans 5 minutes.
- ☐ Remove cupcakes from pans; place on cooling racks. Cool completely, about 30 minutes.

- ☐
- Meanwhile, in 2-quart saucepan, melt 1/2 cup butter over medium heat. Stir in brown sugar with whisk.

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Nutrition Facts



Properties

Glycemic Index:13.05, Glycemic Load:12.8, Inflammation Score:-4, Nutrition Score:3.4634782126902%

Nutrients (% of daily need)

Calories: 316.17kcal (15.81%), Fat: 12.56g (19.33%), Saturated Fat: 2.84g (17.77%), Carbohydrates: 49.57g (16.52%), Net Carbohydrates: 49.24g (17.91%), Sugar: 39.12g (43.47%), Cholesterol: 22.06mg (7.35%), Sodium: 310.23mg (13.49%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.39g (4.79%), Vitamin A: 557.6IU (11.15%), Selenium: 6.28µg (8.98%), Vitamin B1: 0.1mg (6.99%), Vitamin B2: 0.11mg (6.42%), Folate: 25.06µg (6.26%), Calcium: 53.26mg (5.33%), Phosphorus: 46.25mg (4.62%), Manganese: 0.09mg (4.62%), Iron: 0.79mg (4.37%), Vitamin B3: 0.75mg (3.73%), Vitamin E: 0.51mg (3.43%), Vitamin B5: 0.2mg (1.97%), Vitamin B12: 0.11µg (1.89%), Potassium: 53.75mg (1.54%), Magnesium: 5.84mg (1.46%), Vitamin D: 0.21µg (1.42%), Copper: 0.03mg (1.4%), Zinc: 0.2mg (1.37%), Fiber: 0.33g (1.32%), Vitamin B6: 0.03mg (1.27%)