



Old-Fashioned Caramel Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



441 kcal

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 0.3 teaspoon baking soda
- 1 cup butter
- 1 cup butter softened
- 1 tablespoon plus light
- 16 oz brown sugar dark
- 4 large eggs
- 0.5 cup evaporated milk

- 1 cup milk
- 1 cups paper baking
- 4 cups powdered sugar
- 1 teaspoon salt
- 1.5 cups sugar
- 2 teaspoons vanilla extract
- 3 cups soft-wheat flour all-purpose

Equipment

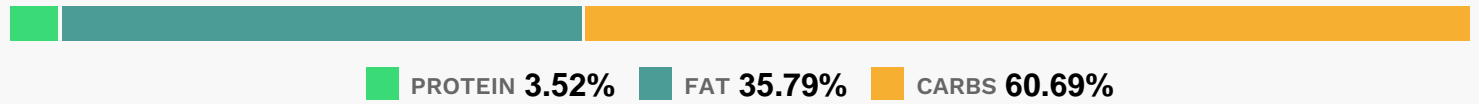
- bowl
- sauce pan
- oven
- hand mixer

Directions

- Preheat oven to 350 degrees. Beat butter and sugar at medium speed with an electric mixer until creamy.
- Add eggs, 1 at a time, beating until blended after each addition.
- Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.
- Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- Bake for 12-15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- To prepare frosting, melt butter in a 3-qt. heavy saucepan over medium heat.
- Add brown sugar; bring to a boil, stirring constantly. Stir in evaporated milk, baking soda, and corn syrup; bring to a boil.
- Remove from heat, and let cool completely (about 1 hour).

- Transfer to a bowl. Gradually add powdered sugar to caramel mixture, beating at medium speed with an electric mixer until blended. Beat at high speed 2 minutes or until creamy. Use immediately. Make 3 cups.
- Frost each cupcake with Old-Fashioned Caramel Frosting.

Nutrition Facts



Properties

Glycemic Index:16.42, Glycemic Load:17.8, Inflammation Score:-4, Nutrition Score:5.3630434332982%

Nutrients (% of daily need)

Calories: 440.57kcal (22.03%), Fat: 17.82g (27.42%), Saturated Fat: 10.64g (66.48%), Carbohydrates: 68g (22.67%), Net Carbohydrates: 67.47g (24.53%), Sugar: 52.8g (58.66%), Cholesterol: 74.51mg (24.84%), Sodium: 374.72mg (16.29%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 3.94g (7.88%), Selenium: 9.16µg (13.09%), Vitamin B1: 0.16mg (10.96%), Vitamin A: 546.95IU (10.94%), Vitamin B2: 0.18mg (10.63%), Folate: 39.94µg (9.98%), Phosphorus: 99.82mg (9.98%), Calcium: 92.32mg (9.23%), Manganese: 0.14mg (7.05%), Iron: 1.23mg (6.84%), Vitamin B3: 1.21mg (6.03%), Vitamin E: 0.56mg (3.7%), Vitamin B5: 0.36mg (3.58%), Vitamin B12: 0.19µg (3.15%), Potassium: 98.48mg (2.81%), Magnesium: 10.43mg (2.61%), Copper: 0.05mg (2.43%), Zinc: 0.36mg (2.4%), Fiber: 0.53g (2.11%), Vitamin B6: 0.04mg (2.1%), Vitamin D: 0.28µg (1.89%), Vitamin K: 1.78µg (1.7%)