



Salted Caramel-Chocolate Cupcakes

READY IN



132 min.

SERVINGS



24

CALORIES



327 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar dark packed
- ☐ 0.5 cup butter softened
- ☐ 24 servings caramel buttercream salted
- ☐ 8 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 teaspoon salt

- ☐ 24 servings garnishes: sea salt flakes and caramels cut into quarters
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup whipping cream
- ☐ 2 tablespoons whipping cream

Equipment

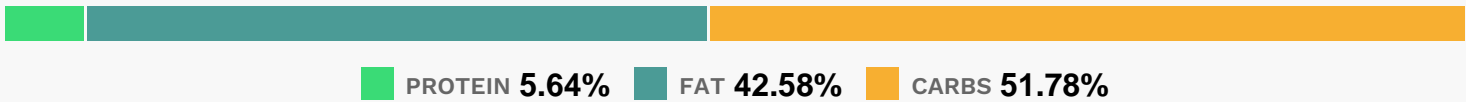
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in sugars until light and fluffy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Stir in vanilla.
- ☐ Combine flour and next 3 ingredients. Gradually add to butter mixture alternately with sour cream, beating until blended. Spoon batter by rounded tablespoonfuls into lightly greased miniature muffin pans.
- ☐ Bake at 350 for 13 to 15 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on wire racks 5 minutes.
- ☐ Remove from pans to wire racks, and cool completely (about 30 minutes).
- ☐ Microwave semisweet chocolate and 1/4 cup whipping cream in a microwave-safe bowl at HIGH 1 minute, stirring at 30-second intervals.
- ☐ Whisk in 2 Tbsp. whipping cream until smooth. Dip tops of cupcakes in chocolate mixture, and let stand until chocolate is set (about 30 minutes). Pipe or spread Salted Caramel

- Buttercream onto cupcakes.
- ☐ Garnish, if desired.
 - ☐ Note: We tested with Artisan Salt Company Cyprus Mediterranean Flake Salt.
 - ☐ Note: To prepare regular-size cupcakes, spoon batter into 2 lightly greased 12-cup muffin pans, filling two-thirds full.
 - ☐ Bake at 350 for 22 to 24 minutes or until a wooden pick inserted in centers comes out clean. Cool and decorate as desired. Makes 2 dozen.

Nutrition Facts



Properties

Glycemic Index:15.8, Glycemic Load:21.09, Inflammation Score:-4, Nutrition Score:5.9652174477992%

Nutrients (% of daily need)

Calories: 326.88kcal (16.34%), Fat: 15.67g (24.12%), Saturated Fat: 8.77g (54.79%), Carbohydrates: 42.89g (14.3%), Net Carbohydrates: 41.71g (15.17%), Sugar: 27.97g (31.07%), Cholesterol: 61.77mg (20.59%), Sodium: 386.36mg (16.8%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 8.13mg (2.71%), Protein: 4.67g (9.34%), Selenium: 10.3µg (14.71%), Manganese: 0.24mg (12.16%), Vitamin B2: 0.19mg (11.4%), Vitamin B1: 0.14mg (9.63%), Phosphorus: 93.87mg (9.39%), Iron: 1.58mg (8.77%), Folate: 34.69µg (8.67%), Vitamin A: 412.71IU (8.25%), Copper: 0.16mg (7.82%), Calcium: 64.75mg (6.47%), Magnesium: 25.61mg (6.4%), Vitamin B3: 1.05mg (5.26%), Fiber: 1.18g (4.71%), Potassium: 141.85mg (4.05%), Zinc: 0.61mg (4.05%), Vitamin B5: 0.4mg (3.96%), Vitamin E: 0.46mg (3.07%), Vitamin B12: 0.18µg (2.93%), Vitamin B6: 0.04mg (2.17%), Vitamin K: 1.72µg (1.64%), Vitamin D: 0.23µg (1.51%)