

Tailgate Cupcakes

 Popular

READY IN



120 min.

SERVINGS



12

CALORIES



474 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.8 cup brown sugar light packed
- ☐ 1.5 cups t brown sugar dark packed
- ☐ 0.8 cup mrs richardson's butterscotch caramel sauce
- ☐ 2 cups powdered sugar sifted
- ☐ 2 tablespoons egg substitute such as egg beaters
- ☐ 3 large eggs
- ☐ 0.3 teaspoon salt

- ☐ 12 servings salt coarse-grain
- ☐ 1.5 cups sugar
- ☐ 1.8 cups flour all-purpose
- ☐ 2 tablespoons butter unsalted softened
- ☐ 1 teaspoon vanilla extract pure
- ☐ 0.8 cup milk whole

Equipment

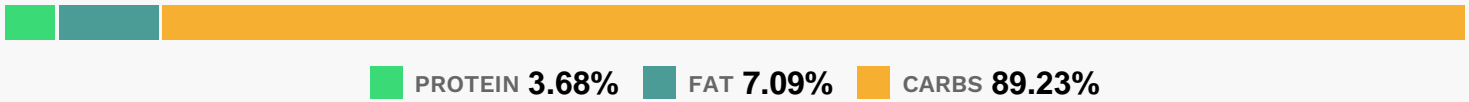
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ pot
- ☐ sieve
- ☐ hand mixer
- ☐ aluminum foil
- ☐ skewers

Directions

- ☐ Make the Caramel Sauce: In a large-size saucepan over low heat, melt the butter.
- ☐ Add the dark and light brown sugars, milk, and salt, and bring to a boil. Lower the heat to medium and continue to boil for 2 minutes, watching carefully so the mixture doesn't bubble over the pot.
- ☐ Remove from the heat and let cool. Reserve 3/4 cup for the caramel buttercream. (You'll have about 2/3 cup left over. Save the caramel in the refrigerator, reheat gently, and drizzle on top of your favorite ice cream.)

- ☐ Place a baking rack in the center of the oven and preheat the oven to 350°F. Line two 6-cup jumbo-size muffin pans with liners and set aside.
- ☐ Place a strainer over a medium-size mixing bowl and sift together the flour, baking powder, and salt. Set aside.
- ☐ In another medium-size mixing bowl, with an electric mixer on medium-high speed, beat the butter and sugar together until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl and add the eggs and vanilla, beating until combined.
- ☐ Add the flour mixture and the milk, beating on low speed, just until all the dry ingredients are incorporated, and scraping down the sides of the bowl as needed.
- ☐ Fill each prepared muffin cup with a rounded 1/3 cup batter, about 3/4 full.
- ☐ Bake, rotating the pans halfway through, until the tops are just firm to the touch and a tester inserted in the center of a cupcake comes out clean, about 24 minutes. Leave the cupcakes in the pan on a rack to cool for 5 to 10 minutes.
- ☐ Transfer the cupcakes to a wire rack and let cool 5 to 10 minutes more.
- ☐ Make the Buttercream: In a large-size mixing bowl, with an electric mixer on medium-high speed, beat the reserved caramel, confectioners' sugar, butter, egg substitute, and salt until thick and creamy, 2 to 3 minutes, scraping down the sides of the bowl as needed.
- ☐ Cupcake Construction: To catch drips, place the cupcakes on the wire cooling rack over a foil-lined rimmed baking sheet. While the cupcakes are still warm, poke each one about 15 times with a skewer and drizzle 1 1/2 tablespoons of the warm caramel over the top of each cupcake.
- ☐ Let them cool completely and then spread the tops of each cupcake with 2 rounded tablespoons of frosting. Lightly sprinkle the tops with the salt. Cupcakes can be refrigerated for up to 3 days in an airtight container, or frozen for 1 month.

Nutrition Facts



Properties

Glycemic Index:22.92, Glycemic Load:27.91, Inflammation Score:-2, Nutrition Score:5.421739169113%

Nutrients (% of daily need)

Calories: 473.92kcal (23.7%), Fat: 3.83g (5.89%), Saturated Fat: 1.9g (11.89%), Carbohydrates: 108.33g (36.11%), Net Carbohydrates: 107.83g (39.21%), Sugar: 93.5g (103.89%), Cholesterol: 53.35mg (17.78%), Sodium: 385.11mg (16.74%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Protein: 4.47g (8.93%), Selenium: 12.38µg (17.69%), Vitamin B2: 0.19mg (11.07%), Vitamin B1: 0.16mg (10.67%), Calcium: 102.17mg (10.22%), Folate: 40.43µg (10.11%), Iron: 1.49mg (8.29%), Manganese: 0.17mg (8.27%), Phosphorus: 80.45mg (8.05%), Vitamin B3: 1.15mg (5.77%), Vitamin B5: 0.45mg (4.52%), Vitamin B12: 0.23µg (3.87%), Potassium: 131.6mg (3.76%), Vitamin A: 169.23IU (3.38%), Vitamin D: 0.5µg (3.3%), Magnesium: 12.39mg (3.1%), Copper: 0.06mg (2.97%), Vitamin B6: 0.06mg (2.96%), Zinc: 0.4mg (2.65%), Fiber: 0.49g (1.97%), Vitamin E: 0.25mg (1.69%)