

Chocolate Cupcakes with Salted Caramel Frosting by Lynn's Recipes



Lynn demonstrates how to make a delicious dessert or snack, Chocolate Cupcakes with Salted Caramel Frosting. This is really easy and impressive.

Ingredients:

Cupcakes:

- ¼ cup white sugar
- ½ cup brown sugar
- ¾ cup plus 2 Tablespoons flour
- ¼ cup plus 2 Tablespoons cocoa powder
- ¾ teaspoon baking powder
- ¾ teaspoons baking soda
- ¼ teaspoon salt
- 1 egg
- ½ cup milk
- ¼ cup vegetable oil
- ½ cup water, boiling

Preheat oven to 350°. Line a muffin pan with cupcake liners and set aside.

Mix all dry ingredients together. Add egg, milk, oil, and vanilla and beat well. Pour in boiling water and stir the batter until well combined.

Fill cupcake liners 2/3 full with an ice cream scoop. The batter will be very thin, which is what you want.

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Bake for 20-22 minutes. Let cool completely.

Salted Caramel Icing:

- ½ cup butter
- 4-1/2 cups powdered sugar
- 1 teaspoon pure vanilla extract
- 3 Tablespoons salted caramel sauce
- 2-4 Tablespoons milk, depending on your desired consistency

Beat butter and ½ cup of the powdered sugar. Add the vanilla extract and salted caramel sauce and continue beating. Continue to add powdered sugar until you reach your desired consistency. If the frosting is too thick, add milk until your desired consistency is achieved with the amount of powdered sugar you use.

Spread or pipe on the cupcakes and drizzle with extra salted caramel sauce.

[Link to Salted Caramel Sauce Recipe](#)

[Link to Ice Cream Scoops](#)

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