



# Festive Chocolate Caramel Cupcakes



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## Introduction

Indulge in the festive spirit with these delightful chocolate caramel cupcakes. Combining rich chocolate flavors and luscious caramel, these cupcakes are perfect for celebrations or cozy gatherings. They are not only a treat for the palate but also a feast for the eyes, making them an ideal dessert for the holiday season.

## Detailed Ingredients with measures

For the chocolate cupcakes:

- All-purpose flour: 1 cup
- Unsweetened cocoa powder: 1/2 cup
- Sugar: 1 cup
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Salt: 1/4 tsp
- Eggs: 2 large
- Milk: 1/2 cup
- Vegetable oil: 1/2 cup
- Vanilla extract: 1 tsp
- Boiling water: 1 cup

For the caramel sauce:

- Sugar: 1 cup
- Unsalted butter: 1/2 cup
- Heavy cream: 1/2 cup
- Sea salt: 1/2 tsp

For the frosting:

- Unsalted butter: 1/2 cup
- Powdered sugar: 2 cups
- Heavy cream: 2 tbsp
- Vanilla extract: 1 tsp

## Prep Time

Preparation of the cupcake batter and caramel sauce typically takes about 30 minutes. Ensuring everything is perfectly measured and mixed is key to achieving the best results.

## Cook Time, Total Time, Yield

The cupcakes require approximately 20-25 minutes of baking time. After preparation, cooking, and cooling time, the total time for this recipe will be around 1 hour. This delightful recipe yields about 12 festive chocolate caramel cupcakes, perfect for sharing with friends and family.



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## Detailed Directions and Instructions

### Prepare the Cupcake Batter

Preheat your oven to 180°C (350°F). Line a cupcake tray with cupcake liners. In a large mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. In another bowl, whisk together the eggs, sugar, and vanilla extract until well combined. Gradually add the dry ingredients to the wet mixture, alternating with milk. Mix until just combined.

See also Eggless Chocolate Banana Biscuit Pudding

### Bake the Cupcakes

Fill each cupcake liner about two-thirds full with the batter. Bake in the preheated oven for 15-18 minutes, or until a toothpick inserted into the center comes out clean. Once baked, let the cupcakes cool in the tray for a few minutes before transferring them to a wire rack to cool completely.

### Prepare the Caramel Sauce

In a saucepan, combine sugar and water over medium heat. Stir until the sugar dissolves. Allow the mixture to boil without stirring until it turns a golden amber color. Carefully add butter and heavy cream to the caramel, stirring continuously until smooth and combined. Let the caramel cool to room temperature.

### Make the Chocolate Ganache

Heat the heavy cream in a saucepan until it begins to simmer. Pour the hot cream over the chopped chocolate in a bowl. Let it sit for a minute,

then stir until smooth and glossy.

### **Assemble the Cupcakes**

Once the cupcakes are completely cool, use a knife or a cupcake corer to remove a small portion of the center of each cupcake. Fill the hole with caramel sauce and then replace the cupcake top.

### **Frost the Cupcakes**

Using a piping bag, pipe the chocolate ganache over the top of the filled cupcakes. You can create swirls or any design you prefer.

### **Drizzle with Caramel**

Drizzle additional caramel sauce over the ganache for decoration.

### **Chill and Serve**

Allow the cupcakes to chill for a bit before serving. This will help set the ganache and caramel on top.

## **Notes**

### **Ingredient Substitutions**

You can substitute vegetable oil with melted butter if preferred. For a dairy-free version, use almond milk instead of regular milk.

See also [Overnight French Toast Casserole](#)

### **Topping Variations**

Feel free to add sea salt on top of the caramel drizzles for a salted

caramel version. Chopped nuts or chocolate shavings can also add texture.

#### **Storage Instructions**

Store the cupcakes in an airtight container at room temperature for up to 3 days or in the refrigerator for a week.



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# Cook techniques

## Whipping Cream

Whipping cream is essential for adding a light and fluffy texture to the cupcakes. Ensure the cream is chilled before whipping to achieve the best volume.

## Making Caramel

To make caramel, melt sugar over medium heat until it turns golden brown. Be careful not to burn it, and keep stirring for an even consistency.

## Chocolate Ganache

Prepare chocolate ganache by heating cream and pouring it over chopped chocolate. Let it sit for a few minutes before stirring until smooth.

## Cupcake Baking

When baking cupcakes, fill the liners about two-thirds full to allow for rising without overflowing. Always check for doneness with a toothpick.

## Layering Flavors

Layer flavors by adding fillings between cupcake layers or piping them on top. This enhances the flavor profile and presentation.

## FAQ

**What can I substitute for heavy cream?**

You can substitute heavy cream with half-and-half or coconut cream for a different flavor and texture, though it may not whip as well.

**How do I know when my cupcakes are done baking?**

Cupcakes are done when a toothpick inserted in the center comes out clean. They should also bounce back lightly when touched.

**Can I make the cupcakes ahead of time?**

Yes, you can bake the cupcakes ahead of time. Store them in an airtight container at room temperature for up to two days or refrigerate them for longer freshness.

See also Keto Big Mac Crunchwrap

**What's the best way to store leftover cupcakes?**

Store leftover cupcakes in an airtight container to keep them fresh. You can also freeze them for up to three months; just make sure to wrap them well.

**How can I make these cupcakes gluten-free?**

To make gluten-free cupcakes, substitute all-purpose flour with a gluten-free flour blend. Adjust the liquid ingredients if necessary for the right consistency.



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## Conclusion

The festive chocolate caramel cupcakes are a delightful treat that perfectly combines rich chocolate with luscious caramel. Their appealing appearance and delectable flavors make them an excellent addition to any celebration. Whether it's a holiday gathering or a special occasion, these cupcakes are sure to impress your guests and leave them wanting more.

## More recipes suggestions and combination

### **Chocolate Hazelnut Cupcakes**

Indulge in a luxurious combination of chocolate and hazelnut spread, topped with a creamy hazelnut frosting for a nutty twist.

### **Salted Caramel Drizzle Cake**

Create a stunning layered cake with moist chocolate layers and a rich salted caramel drizzle for added sweetness and texture.

### **Peanut Butter Chocolate Chip Cookies**

Experience the delightful mix of peanut butter and chocolate in soft and chewy cookies that are perfect for any dessert table.

### **Banana Chocolate Chip Muffins**

Whip up these delicious muffins filled with ripe bananas and chocolate chips for a sweet breakfast or afternoon snack option.

### **Caramel Pecan Brownies**

Combine rich brownies with a layer of gooey caramel and toasted pecans for a decadent dessert that's sure to satisfy any sweet tooth.



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