



Salted Caramel Cupcakes



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Introduction

Salted caramel cupcakes are a delightful treat that perfectly balances sweet and salty flavors. Featuring soft brown sugar cupcakes filled with creamy caramel and topped with rich salted caramel frosting, these cupcakes are a must-try for any dessert lover. Whether for a special occasion or just a sweet craving, these cupcakes will impress your friends and family.

Ingredients

For the Cupcakes:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- teaspoon baking soda
- teaspoon salt
- teaspoon ground cinnamon
- cup whole milk
- cup full-fat sour cream
- 1 stick unsalted butter, at room temperature
- cup granulated sugar
- cup packed light brown sugar
- 2 large eggs plus 1 large egg yolk, at room temperature
- cup boiling hot water
- cup thick, creamy caramel sauce (optional)

For the Frosting:

- cup 1 stick unsalted butter
- cup heavy cream
- 1 cup packed light brown sugar

- teaspoon salt
- 3 cups confectioners sugar, sifted

Decoration:

- cup liquid caramel sauce for drizzling (optional)
- 1 teaspoon flaky sea salt
- 6 chewy caramel candies, cut in half (optional)

Prep Time

The preparation time for these delicious salted caramel cupcakes is approximately 30 minutes.

Cook Time

Cook time for the cupcakes is around 20-22 minutes.

Total Time

The total time, including preparation and cooking, is about 50-55 minutes.

Yield

This recipe yields 12 delectable salted caramel cupcakes.

Enjoy your baking adventure with these delicious salted caramel cupcakes!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C). Line a 12-cup cupcake tin with paper liners and lightly spray the liners with non-stick spray.

Mix Dry Ingredients

In a large bowl, combine 2 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon salt, and 1 teaspoon ground cinnamon. Set the mixture aside.

Combine Wet Ingredients

In a small bowl, mix together 1 cup whole milk and 1 cup full-fat sour cream. Set this mixture aside.

Cream Butter and Sugars

In a large mixing bowl, beat together 1 stick of unsalted butter, 1 cup granulated sugar, and 1 cup packed light brown sugar until the mixture is light and fluffy, approximately 4 minutes.

See also [Stuffed Eggs in Shells](#)

Add Eggs

Add 2 large eggs and 1 large egg yolk one at a time, mixing well after each addition to ensure a smooth consistency.

Combine Mixtures

Reduce the mixer speed to low and begin alternately adding the flour

mixture and the milk mixture, starting with the flour and ending with the flour. Stir in 1 cup boiling hot water until just combined.

Fill and Bake

Fill each cupcake liner about 2/3 full with the batter and bake in the preheated oven for 20-22 minutes, or until a toothpick inserted comes out clean. Allow the cupcakes to cool in the pan for 10 minutes before transferring them to a cooling rack.

Fill Cupcakes

Once the cupcakes are completely cooled, carve out a small hole in the center of each cupcake. Fill each hole with about 2 teaspoons of thick, creamy caramel sauce and replace the carved-out piece.

Make the Frosting

In a medium saucepan over medium heat, combine 1 stick of unsalted butter, 1 cup heavy cream, 1 cup packed light brown sugar, and 1 teaspoon salt. Stir occasionally until the sugar has melted and the mixture is simmering, which should take about 4 minutes.

Cool and Beat

Remove the saucepan from heat and let the mixture cool for 2 minutes. Transfer it to an electric mixer bowl and add 2 cups of sifted confectioners sugar. Beat on medium-low speed until combined, then add the remaining sugar and beat until smooth. Increase the mixer speed to medium and beat for an additional 5 minutes.

Chill

Place the frosting in the refrigerator for 15 minutes. After chilling, stir

the frosting and then use it to frost the cooled cupcakes as desired.

Decoration

Drizzle each frosted cupcake with a liquid caramel sauce, sprinkle a pinch of flaky sea salt on top, and optionally, place half of a chewy caramel candy on each cupcake.

Notes

Optional Ingredients

For an extra touch of decadence, consider using thick caramel sauce inside the cupcakes and drizzling more caramel sauce on top as a decoration.

Storage

These cupcakes can be stored in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week, though they are best enjoyed fresh.

See also [Easy Potato Leek Soup](#)

Tips for Perfect Cupcakes

To ensure even baking, rotate the cupcake tin halfway through the baking time. Be careful not to overmix the batter to maintain a light texture.

Frosting Consistency

If the frosting seems too runny after beating, add more sifted confectioners sugar until the desired consistency is reached. If it's too

thick, you can add a splash of cream to thin it out.



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Cook Techniques

Preheating the Oven

Before baking, ensure the oven reaches the specified temperature of 350°F (175°C) for even cooking.

Mixing Dry Ingredients

Thoroughly combine flour, baking powder, baking soda, salt, and cinnamon in a large bowl to ensure an even distribution of leavening agents.

Combining Wet Ingredients

Mix milk and sour cream in a separate bowl to create a uniform liquid mixture that adds moisture to the cupcakes.

Creaming Butter and Sugars

Beat the unsalted butter with granulated sugar and brown sugar until the mixture is light and fluffy, which incorporates air for a lighter texture.

Adding Eggs

Incorporate eggs one at a time to maintain an emulsion, ensuring a smooth batter.

Combining Mixtures

Alternate between adding the flour mixture and the milk mixture into the creamed butter, starting and ending with flour to help maintain the batter's structure.

Filling and Baking

Fill cupcake tins to the appropriate level and bake until a toothpick inserted comes out clean, ensuring the cupcakes rise properly.

Filling Cupcakes

Once cooled, carve a hole in the center of each cupcake to fill them with caramel while keeping the top intact.

Making the Salted Caramel Frosting

Heat butter, heavy cream, brown sugar, and salt until it simmers; ensure the sugar fully dissolves for a smooth frosting.

Chilling the Frosting

Let the frosting cool in the fridge before using to obtain the right consistency for spreading.

Decorating the Cupcakes

Finish with a drizzle of caramel sauce, a sprinkle of flaky sea salt, and optional chewy caramel pieces for added texture and presentation.

See also Crock Pot Parmesan Garlic Chicken

FAQ

Can I use store-bought caramel sauce?

Yes, store-bought caramel sauce can be used to save time, but homemade caramel can enhance flavor.

How do I store the cupcakes?

Store the cupcakes in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

Can I freeze these cupcakes?

Yes, you can freeze the unfrosted cupcakes for up to three months. Just ensure they are completely cooled and wrapped tightly.

What can I substitute for sour cream?

You can use plain yogurt or buttermilk as a substitute for sour cream in this recipe.

How can I make the frosting thicker?

To thicken the frosting, add additional sifted confectioners sugar gradually until the desired consistency is achieved.



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Conclusion

These salted caramel cupcakes are a heavenly dessert that perfectly balances sweetness with a hint of saltiness. The combination of rich, creamy caramel and fluffy cupcakes creates a texture and flavor experience that will delight any dessert lover. Ideal for celebrations, gatherings, or simply as a special treat, these cupcakes are sure to leave a lasting impression on your taste buds.

Salted Caramel Brownies

Combine the flavors of salted caramel with rich chocolate brownies for a fudgy dessert that's equally indulgent.

Salted Caramel Cheesecake

Create a creamy cheesecake swirled with salted caramel, offering a rich and tangy contrast that pairs beautifully.

Salted Caramel Cookies

Bake chewy cookies that incorporate bits of salted caramel and a sprinkle of sea salt for a delightful treat.

Salted Caramel Milkshake

Blend vanilla ice cream with milk and salted caramel sauce for a thick and creamy milkshake that's perfect for warm days.

Salted Caramel Pudding Cups

Layer creamy vanilla pudding with salted caramel for an easy, no-bake dessert that's both simple and satisfying.

Salted Caramel Popcorn

Drizzle hot caramel sauce over freshly popped popcorn and sprinkle with sea salt for a sweet and salty snack mix.

Salted Caramel Banana Bread

Infuse your banana bread with swirls of salted caramel for a moist treat that brings a twist to a classic recipe.



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