

Caramel Drizzle Cupcakes

By: Nicole Betourney

Cake

Ingredients:

<i>King Arthur</i> AP flour	2 cups
Sugar	2 cups
Baking Powder	1-1/2 teaspoon
Baking Soda	1-1/2 teaspoon
Salt	3/4 teaspoon
<i>Cocoa Barry</i> Brute Cocoa Powder	3/4 cup
Whole Milk	1 cup
Room Temp Brewed Coffee	1 cup
Vegetable Oil	3/4 cup

Directions:

- Mix all dry ingredients in mixing bowl until just combined. Add all wet ingredients and mix for 2 min on medium, scraping bowl half way through.
- Fill cupcake liners 3/4 full, using a cup, the batter is thin. Bake at 350 degrees for 15-18 minutes. Let cool in pan for 15 minutes, then remove to finish cooling.

Basic Buttercream

Ingredients:

Large Egg Whites (room temp)	3
Sugar	3/4 cup
Plugra Unsalted Butter cut into 16 pieces	1 cup

Directions:

- Using a large heat-proof bowl, combine egg whites and sugar.
- Set bowl over simmering water in a sauce pan (do not allow it to touch water) and heat mixture whisking constantly until sugar dissolves completely and mixture is warm – about 160 degrees F, takes about 2 minutes.
- Remove bowl from sauce pan and with hand mixer on high beat egg white mixture until fluffy, cooled to room temp and hold stiff peaks (but not dry) approximately 6 minutes.
- Using mixer on medium low speed, add salt and butter a few pieces at a time; beat well after each addition. If buttercream separates or looks liquid after all butter is added, beat on high until smooth and creamy – approximately 3 – 5 minutes more.
- Use immediately.

Caramel Drizzle

Ingredients:

Sugar	1 ½ cups
Heavy Cream	1 ¼ cups
Salt	Pinch

Directions:

- Cook sugar over medium heat in a 4-quart sauce pan until it begins to melt around edges – approximately 5 minutes.
- Use wooden spoon to stir continuously until sugar is melted and turns a golden amber. About 3 minutes longer.
- Carefully pour the cream down the side of the sauce pan un a slow steady stream, stirring constantly until mixture is smooth. Stir in salt.
- Pour caramel into heat-proof bowl; let cool before using.