

Salted Caramel Chocolate Cupcakes

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-miss-salted-carmel-cocoa-recipe>

Ingredients:

- 130 grams flour plain, AP
- 1/2 cup cocoa
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter 113g / 1 stick, melted
- 1/2 cup caster sugar
- 1/2 cup dark brown sugar packed
- 2 large eggs room temp
- 2 teaspoons vanilla extract
- 3/4 cup buttermilk
- 250 grams caramels store-bought chewy
- 1/2 cup cream thickened, heavy
- 200 grams unsalted butter softened
- 50 grams dark brown sugar
- 1/2 cup salted caramel
- 2 1/2 cups icing powdered / confectioners sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon finely ground salt

Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 138 grams
3. Cholesterol: 305 milligrams
4. Fat: 81 grams
5. Fiber: 5 grams
6. Protein: 15 grams

7. SaturatedFat: 48 grams
 8. Sodium: 640 milligrams
 9. Sugar: 98 grams
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