

Salted Caramel Cupcakes



Recipe by Leah Richards
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Goopy Cornish Salted Caramel Cupcakes are the ultimate indulgent treat! The perfect baking recipe to keep you occupied on a rainy Cornish weekend.

1. Preheat the oven to 180°C (Fan oven) and place 12 muffin cases in a tray.
2. Cream together 130g of margarine and 65g of soft brown sugar until well mixed and light in colour
3. In another bowl add 130g of self-raising flour and 1tsp of baking powder, gently stir these together.
4. To the creamed butter and sugar, one at a time add one egg and a tablespoon of the flour and mix well. Repeat this one egg at a time to create a lighter mix.
5. Spoon mixture into cases so they're about half full and place in the oven for 15-20 minutes, the cakes will be cooked when they are springy and return to shape when lightly pressed on top.
6. Once baked, leave to cool for about 30 minutes.
7. Hollow out the centre of your cupcakes (I use an apple corer to do this) and fill each centre with the caramel sauce and place the hollowed cake back on top of the hole.
8. For the buttercream beat 140g of butter in a large bowl until soft then add half the icing sugar and beat until smooth.
9. Add the remaining icing sugar and one tbsp of the milk and one tsp of the caramel sauce, beat the mixture until creamy and smooth and if needed beat in remaining milk if needed to loosen the mixture.
10. Pipe the buttercream onto the cupcakes and drizzle more of the caramel sauce to decorate.



Prep Time: 15 mins

Cook Time: 15-20 mins

135g plain flour

1 tsp baking powder

2 tbsp caster sugar

130ml milk

1 large egg

2 tbsp melted butter

Our Caramel Sauce