



CARAMEL CUPCAKES

- 1/2 Cup Butter
- 1 1/2 Cups Cake Flour
- 1/4 Cup Cocoa Powder
- 1/2 Teaspoon Salt
- 1 Cup Sugar
- 2 Eggs
- 1/2 Cup Milk
- 2 1/2 Teaspoons Milk
- 1 1/2 Teaspoons Baking Powder
- 1 Teaspoon Vanilla

CARAMEL ICING

- 2 Cups Brown Sugar
- 1 Cup Cream
- 3 Tablespoons Butter
- 1 Teaspoon Vanilla

DIRECTIONS

1. Grease and flour muffin cups.
2. Sift flour, cocoa, salt and sugar into a bowl.
3. Combine softened butter, eggs, and milk.
4. Whip for 1 minute on low speed.
5. Increase to higher speed, add remaining milk and whip 2 minutes.
6. Fold in baking powder and vanilla.
7. Whip for 30 seconds.
8. Pour into prepared pans.
9. Bake in a 375 degree oven for 20 minutes.
10. For icing - Combine brown sugar and cream in the top of a double boiler.
11. Stir until the sugar is dissolved.
12. Cover and cook 3 minutes.
13. Uncover and cook until the temperature reaches 238 degrees.
14. Add butter.
15. Remove from heat.
16. Add vanilla and beat until thick and creamy.
17. Frost tops of cupcakes.