



SALTED CARAMEL CUPCAKES

Servings: 12-16

What's sweet and unbelievably yummilicious? My Salted Caramel Cupcakes! These go well with my afternoon tea or coffee. And doubles as great dessert after dinner.

INGREDIENTS:

150g	SCS Unsalted Butter
150g	SIS Caster Sugar
150g	Sunshine Self-Raising Flour (sifted)
2	Eggs
1/2 tsp	Salt
3 tbsps	Milk
1 tsp	Vanilla Extract

1. Preheat oven to 175°C.
2. Whisk together the flour and salt.
3. In a large mixing bowl, cream butter and sugar with an electric mixer until pale and fluffy.
4. Add the eggs one at a time, mixing each egg until well combined and scraping down the sides with each addition; add the vanilla extract and mix until fully incorporated.
5. Fold in the dry ingredients and buttermilk, alternating between the two, until smooth and well mixed.
6. Bake for about 18-20 minutes, until a cake tester comes out clean.

Frosting

1. Over a stove, make a batch of Salted Caramel Sauce (recipe in "Others" section).
2. With an electric whisk, whip up half a batch of Italian Meringue Buttercream in a large mixing bowl and mix it with half a batch of cooled salted caramel sauce (adjust the amount of caramel sauce to taste).
3. Frost the cupcakes and drizzle a little of the leftover Salted Caramel Sauce on each cupcake. Sprinkle each cupcake with a tiny pinch of salt (optional).