

Salted Caramel Chocolate Cupcakes

Makes 12 cupcakes



***Note: If you're making these at high altitude, use 3 eggs instead of 2 and increase your oven temperature to 375 degrees. Bake for 16-18 minutes or until a toothpick comes out clean.**

For the cupcakes:

3 ounces bittersweet chocolate, chopped
1/3 cup Dutch process cocoa powder
3/4 cup hot coffee
3/4 cup bread flour
3/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
6 tablespoons vegetable oil
2 eggs*
2 teaspoons white vinegar
1 teaspoon vanilla

About 1 cup [caramel sauce](#), divided

For the frosting:

8 oz good semisweet chocolate
1/2 cup heavy cream
2 tablespoons sugar
2 tablespoons corn syrup
2 tablespoons butter

Sea salt for sprinkling

Preheat your oven to 350 degrees.

High altitude: preheat to 375 degrees.

For the cupcakes, in a medium bowl, combine the chopped chocolate, cocoa powder, and hot coffee. Let sit for one minute and then whisk until smooth. Set in the refrigerator to cool completely, about 15-20 minutes. Whisk in the oil, eggs, vinegar, and vanilla until blended. Add in the salt and baking soda and whisk until incorporated. Add in the sugar and bread flour and whisk until smooth. Divide the batter among 12 muffin cups in a muffin pan (about 1/4 cup of batter each). Bake until a toothpick comes out clean, about 17-19 minutes (*16-18 minutes for

high altitude*). Cool cupcakes in the pan for about 10 minutes and then remove to the counter and let cool completely.

While the cupcakes are baking and cooling, make the frosting. In a small saucepan, mix together the cream, sugar, and corn syrup. Heat over medium until sugar has dissolved and mixture is very hot. Pour over chocolate and let sit for 2 minutes, giving the chocolate time to melt. Stir until chocolate has melted, add the butter, and stir until melted. If the chocolate won't fully melt, you can heat it in the microwave for 30 seconds. Let the frosting sit for about 10-20 minutes, stirring periodically. It will firm up as it cools. If it hardens too much, simply reheat for about 10 seconds until it's spreadable again.

Once the cupcakes have cooled, core out some of the middle using an apple corer or a knife. Fill the space with the caramel sauce. Pipe the cooled frosting on top of the cupcakes and sprinkle with sea salt.

Chocolate cupcake recipe from America's Test Kitchen

*www.shemakesandbakes.com