

Chocolate Caramel Cupcakes with Gooney Filling and Drizzle

Chocolate Cupcakes with Caramel Filling and Caramel Sauce ??



OVEN
350°F

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INGREDIENTS

For the Chocolate Cupcakes:

- 1 cup all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ tsp baking soda
- ... tsp salt
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup buttermilk (or milk + 1 tsp vinegar)
- $\frac{1}{2}$ cup hot water (or hot coffee for enhanced cocoa flavor)

For the Caramel Filling:

- $\frac{1}{2}$ cup caramel sauce (store-bought or homemade)
- Pinch of sea salt (optional, for salted caramel)

For the Caramel Sauce Topping:

- 2 tbsp butter
- ... cup heavy cream

Instructions ???:

- 1 Make the Cupcakes:
- 2 Fill the Cupcakes:
- 3 Make the Caramel Sauce:
- 4 Assemble the Cupcakes:

Tips for Sweet Success:

Use Hot Coffee: Enhances the depth of the chocolate without tasting like coffee.

Don't Overfill: Keep liners at 2/3 full to avoid overflow.

Cool Completely Before Filling: Warm cupcakes will melt the caramel center.

Use a Fork to Drizzle: If you don't have a piping bag, a fork makes beautiful streaks.

Storage & Make-Ahead Tips:

Room Temp: Store covered at room temp for up to 2 days.

Fridge: Store for up to 5 days, especially if using homemade caramel.

Freezing: Freeze unfilled cupcakes for up to 2 months. Add filling and drizzle after thawing.

Serving Suggestions & Pairings:

A scoop of vanilla bean ice cream

A drizzle of chocolate ganache for extra richness

DIRECTIONS

1. **Make the Cupcakes:** Preheat oven to 350°F (175°C). Line a cupcake tray with paper liners. In a medium bowl, whisk together flour, cocoa, baking soda, and salt. In a separate bowl, mix both sugars, oil, eggs, and vanilla until smooth. Add the buttermilk. Gradually stir in the dry ingredients, then mix in hot water (or coffee). Batter will be thin-this is good! Fill cupcake liners about 2/3 full. Bake for 18-22 minutes or until a toothpick comes out clean. Let cool completely.
2. **Fill the Cupcakes:** Once cool, use a cupcake corer or a small knife to remove the center from each cupcake. Fill each hole with about 1 teaspoon of caramel sauce. Return the cake plug (trimmed) to the top to seal it.
3. **Make the Caramel Sauce:** In a small saucepan over medium heat, melt the sugar until it turns a deep amber. Add butter and stir until fully melted. Carefully pour in heavy cream (it will bubble up) and stir until smooth. Remove from heat and let cool slightly.
4. **Assemble the Cupcakes:** Drizzle cooled caramel sauce over each cupcake using a spoon or piping bag. Optional: sprinkle with sea salt or chocolate curls for extra flair.
5. **Tips for Sweet Success:** Use Hot Coffee: Enhances the depth of the chocolate without tasting like coffee.
6. **Don't : Overfill:** Keep liners at 2/3 full to avoid overflow.
7. **Cool : Completely Before Filling:** Warm cupcakes will melt the caramel center.

8. Use a : Fork to Drizzle: If you don't have a piping bag, a fork makes beautiful streaks.
9. Storage & Make-Ahead Tips: Room Temp: Store covered at room temp for up to 2 days.
10. Fridge: Store for up to 5 days, especially if using homemade caramel.
11. Freezing: Freeze unfilled cupcakes for up to 2 months. Add filling and drizzle after thawing.
12. Serving Suggestions & Pairings: Serve these decadent cupcakes with:
13. A scoop of vanilla bean ice cream
14. A drizzle of chocolate ganache for extra richness
15. A cookie board featuring : Chocolate Chip Cookie Bites and Old-School No-Bake Cookies
16. A fun dessert spread with : Edible Cookie Dough for a crowd-pleasing twist
17. More Recipes You'll Love: Craving more indulgent sweets? Try these:
18. Brownie : Batter Dip - a must for chocolate lovers
19. Caramel : Apple Pie Cookies - fall vibes in cookie form
20. Chocolate : Chip Cookie Bites - mini, chewy, and irresistible
21. Final Thoughts: These Chocolate Cupcakes with Caramel Filling and Caramel Sauce are rich, gooey, and a total crowd-pleaser. Whether you're a caramel fan, a chocolate devotee, or both, this recipe satisfies every craving in one indulgent bite. Make them for birthdays, holidays, or just because-you won't regret it.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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