

Bakery-Style Caramel Swirl Cupcakes You Can Make at Home

Caramel Swirl Cupcakes with Homemade Caramel Buttercream

OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cupcakes:

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- ... teaspoon salt
- ¾ cup unsalted butter, softened
- 1 cup light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¾ cup sour cream or plain yogurt
- ¾ cup milk

For the Homemade Caramel Sauce:

- 1 cup granulated sugar
- 6 tablespoons butter, cubed
- ¾ cup heavy cream
- Pinch of salt

For the Caramel Buttercream:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- ¾ cup caramel sauce (cooled)
- 1-2 tablespoons heavy cream (as needed)

DIRECTIONS

1. Prepare the Oven: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
2. Mix the Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cream the Butter and Sugar: In a separate large bowl, beat softened butter and brown sugar until light and fluffy.
4. Add eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
5. Add Wet Ingredients: Mix in the sour cream until smooth.
6. Alternate adding the dry ingredients and milk, mixing gently until just combined.
7. Bake the Cupcakes: Fill each liner about two-thirds full.
8. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
9. Let the cupcakes cool completely before frosting.

SWAPS & NOTES

One of the best things about this recipe is how adaptable it is.

Sour cream substitute: Plain Greek yogurt works perfectly and adds the same rich moisture.

Salted caramel option: Add an extra pinch of sea salt to the caramel sauce for a deeper sweet-and-salty flavor.

Gluten-free option: Substitute a 1:1 gluten-free baking flour.

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

Original recipe: <https://chefmaniac.com/bakery-style-caramel-swirl-cupcakes-you-can-make-at-home/>