Brown Sugar Butterscotch Cupcakes

​Butterscotch Sauce

1/4 cup (60g) unsalted butter

3/4 cup (150g) light brown sugar (or dark brown)

3/4 cup (180ml) heavy cream

2 teaspoons vanilla extract

1/2 teaspoon salt

​

Brown Sugar Cupcakes

1 and 2/3 cup (210g) all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1 cup (200g) light brown sugar (or dark brown)

1/2 cup (1 stick or 115g) unsalted butter, melted

1 large egg, at room temperature

1/4 cup (60 grams) yogurt

3/4 cup (180 ml) milk

1 Tablespoon (15 ml) vanilla extract

​To make the butterscotch: In a medium saucepan over medium heat, melt the butter.

Whisk in the brown sugar, then whisk in cream then let mixture bubble and thicken for 5 minutes without stirring.

Remove from heat and whisk in vanilla and salt. Allow to cool.

Pour sauce into a squeeze bottle.

Whisk the flour, baking powder, baking soda, and salt together in a medium bowl.

In a large microwave-safe bowl, melt butter in the microwave.

​Whisk in the brown sugar vigorously until no lumps remain.

​Whisk in egg, yogurt, milk, and vanilla extract until combined.

​Slowly mix in dry ingredients until no lumps remain.

​Batter will be thick. Divide batter between 12 cupcake liners.

Bake for 20 minutes.

Cut a hole in the center of each cupcake and squeeze some of the butterscotch sauce into the center of each cupcake.

Top with vanilla buttercream

Drizzle with butterscotch sauce.