Kit Kat Cupcakes

1 cup flour

1 cup plus 2 Tablespoons sugar

1/3 cup plus 2 Tablespoons cocoa

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter, melted

2 eggs

1 teaspoon vanilla

1/2 cup hot water

1 snack size kit kat candy bar

1 recipe caramel buttercream

Combine flour, sugar, cocoa, baking soda and salt in bowl of standing mixer.

Whisk together butter, eggs and vanilla.

Add wet ingredients to dry and beat until combined.

Stir in hot water.

Scoop a small amount of batter into paper lined cupcake tins. Break 1 kit kat in half and place on top of batter.

Fill cupcake liners with remaining batter - two thirds full and bake cupcakes 24 minutes.

Top with a swirl of caramel buttercream and the other half of the kit kat candy bar.