Caramel Frappaccino Cupcakes

Yield:: 15 cupcakes

Ingredients::

All-Purpose Flour - 1 & 1/2 cups

Baking Powder - 1 teaspoon

Sea Salt - 1/4 teaspoon

Unsalted Butter, at room temperature - 1 stick

Light Brown Sugar - 1 cup plus 2 tablespoons

Eggs - 2

Vanilla Extract - 1 teaspoon

Buttermilk - 1/2 cup plus 2 tablespoons

Buttercream Frosting

Caramel Sauce - 1/4 cup, plus more for drizzle

Preheat oven to 325°. Line muffin tins with paper liners.

Combine flour, baking powder, and salt; set aside.

Cream butter and brown sugar on medium-high speed until fluffy.

Add eggs, one at a time, beating until incorporated.

Add vanilla.
Mix well and scrape down sides of bowl as needed.

Add flour mixture in three batches, alternating with two additions of buttermilk, beating until combined.

Divide batter evenly among muffin tins, filling each about halfway full.

Bake for about 25 minutes, until toothpick inserted in center comes out clean.

When finished baking, transfer tins to wire racks to cool 10 minutes; then turn out cupcakes onto racks and let cool completely.

Prepare Caramel Buttercream.

Prepare caramel sauce.

Cut a hole in the center of each cupcake

Put a spoonful of caramel in the center of each cupcake.

Pipe buttercream onto each cupcake.

Drizzle with caramel sauce and insert a straw.