Caramel Macchiato Cupcakes

2 ¼ cup Flour

1 tsp Baking Powder

½ tsp Baking Soda

1 Tbsp Espresso Powder

½ tsp Salt

¾ cup Brown Sugar + ¼ cup for Rolling

¾ cup Sugar + ¼ cup for Rolling

¼ cup Cream Cheese, cut into pieces and softened

6 Tbsp Butter, melted

⅓ cup Vegetable Oil

1 Egg

1 Tbsp Milk

1 tsp Vanilla

1 cup Salted Caramel Sauce

In a large bowl whisk together flour, baking powder, baking soda, salt and espresso powder.

In another large bowl mix together ¾ cup brown sugar and ¾ cup sugar with softened cream cheese.

Mix until smooth. Add melted butter and stir until incorporated.

Whisk in the oil, then whisk in the egg, milk and vanilla.

Stir in the flour mixture slowly using a wooden spoon or rubber spatula.

In small bowl or dish, whisk together remaining ¼ cup of brown sugar and ¼ cup of white sugar.

Using a cookie scoop, gather about 2 tablespoons of dough, roll into a ball and then roll into the brown and white sugar mixture. Place 2 inches apart on cookie sheet. With the bottom of a flat bottom glass, gently press down onto the top of each cookie dough ball until they are about 2 inches in diameter.  Sprinkle cookies with additional brown and white sugar mixture.

Bake for 12 minutes or until they just turn golden brown on the edges.

Let cookies cool on cookie sheet for 5 minutes before removing.

Remove and then allow to cool on wire rack.

Drizzle the tops of cooled cookies with warmed salted caramel.