

# Cloud-topped Caramel Crater Cupcakes

**Makes 12**

**Hands-on Time (inc. cooling) 30 minutes**

**Baking Time 20 minutes**

## Ingredients

For the Cupcakes:

- 100g chocolate (minimum 70% cocoa solids)
- 125g unsalted butter (softened)
- 210g caster sugar
- 3 medium eggs
- 1 tsp vanilla extract
- 150g self-raising flour
- 40g cocoa powder
- 1/8 tsp fine salt
- 1 tbsp full-fat milk

For the Marshmallow Fluff:

- 3 medium egg whites
- 145g caster sugar
- ½ tbsp golden syrup
- ¼ tsp fine salt
- ½ tsp vanilla extract

For the Salted Caramel:

- 1 portion of salted caramel (see previous recipe)

## Equipment

- 12-hole cupcake pan
- Paper cupcake cases
- Microwaveable bowl
- Microwave
- Spatula
- Large mixing bowl
- Electric whisk or wooden spoon
- Teaspoon
- Skewer
- Wire rack
- Sharp serrated knife
- 2 reusable piping bags (one with a nozzle)
- Blowtorch (optional)

## Method

### 1. Preheat the Oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the cupcake tin with paper cases.

### 2. Melt the Chocolate

- Break the chocolate into a microwaveable bowl. Microwave in 30-second bursts, stirring between each, until melted. Set aside.

### 3. Make the Cupcake Batter

- In a large bowl, beat the butter and sugar with an electric whisk until light and creamy.
- Add the eggs one at a time, followed by the vanilla extract, and beat until fully combined.
- Fold in the flour, cocoa powder, and salt using a spatula.
- Stir in the melted chocolate until smooth.

- Add the milk and mix until the batter is thick and smooth.

#### **4. Bake the Cupcakes**

- Divide the batter evenly between the paper cases. Smooth the tops with the back of a teaspoon.
- Bake on the middle shelf for 20 minutes, or until a skewer inserted into the centre comes out clean.
- Let the cupcakes cool in the tin for a few minutes, then transfer to a wire rack to cool completely.

#### **5. Prepare the Marshmallow Fluff**

- Follow the marshmallow fluff recipe (see previous recipe) and transfer it to a piping bag fitted with a nozzle.

#### **6. Prepare the Salted Caramel**

- Follow the salted caramel recipe (see previous recipe) and transfer it to a piping bag.

#### **7. Assemble the Cupcakes**

- Use a serrated knife to cut out the centre of each cupcake, going halfway down.
- Pipe circles of marshmallow fluff around the edges of the cupcakes, avoiding the middles.
- Fill the centres with salted caramel.

#### **8. Toast the Marshmallow (Optional)**

- Use a blowtorch to lightly toast the marshmallow fluff until browned.

#### **Tip**

- For a neat finish, use a small round cutter to remove the centres of the cupcakes before filling.

Enjoy!