

## **Chocolate Cupcakes with Caramel Bourbon Frosting**

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*Makes 12 cupcakes*

*Preheat oven to 375 degrees Fahrenheit*

### **Ingredients**

1 c. cake flour  
1/4 c. unsweetened cocoa powder  
1/2 c. sugar  
1 t. baking powder  
1/3 c. canola oil  
1 t. vanilla extract  
1 large eggs  
1/2 c. milk

Sift the flour and cocoa together, add in the baking powder and set aside.

In the bowl of a stand mixer add the sugar and oil and eggs and beat together.

Add the vanilla and milk and continue beating.

Add the flour mixture and beat on high speed for about 5 minutes.

Fill each cup of a muffin pan (lined with muffin papers) 1/2 full.

Bake for 10 minutes.

These cupcakes really puff up and are round.

Let the cake cool and slice off the top 1/4 inch of cake for easier piping of the frosting.

### **Caramel Bourbon Frosting**

1 can dulce de leche  
3 1/2 to 4 c. powdered sugar  
1/2 c. butter, softened  
1/4 c. bourbon (I used Maker's Mark)  
1/4 c. milk

Using the whip attachment on the stand mixer, whip all ingredients together.

Whip for 5 minutes and refrigerate for 30 minutes before piping.

I would have liked this frosting to have been a little thicker so next time I will eliminate the milk.

The cupcake's texture is almost like a cake brownie.

It is not as sweet as a traditional cupcake which I liked because the frosting is wonderfully sweet!