

“Decadence D’Or” Inspired Cupcake

A rich chocolate cupcake with buttercream frosting, drizzles of caramel and a sprinkle of gold sugar.

Frosting Ingredients:

- 1 cup of unsalted butter or margarine
- 1/2 cup of milk
- 2 lbs. of confectioner’s sugar
- ¼ teaspoon salt
- 2 teaspoons vanilla

Directions:

Combine ingredients and mix at a slow speed until smooth.

Cupcake Ingredients:

- 1 cup sour cream
- 1 package of Jell-O Instant Chocolate Fudge Pudding Mix
- 4 beaten eggs
- ½ cup milk
- 1 cup vegetable oil
- 2 cups of mini chocolate chips
- 1 box of devil’s food cake mix

Directions:

Preheat oven to 325 degrees. Prepare baking tins with cooking spray and cupcake liners. Mix ingredients (except chocolate chips) until it is a smooth texture. Stir in chocolate chips. Use a large spoon to fill cupcake liners with batter to about three-quarters full. Bake for 22-28 minutes and cool before decorating.

Decorate:

After cupcakes have cooled, frost cupcakes. Then, using a light hand, drizzle caramel over from left to right and in a zigzag pattern. Sprinkle gold sugar over the top and enjoy!