



Coconut Caramel Cupcakes

INGREDIENTS:

- 1 boxed caramel cake mix (with water, oil and eggs to make according to package)
- 1 boxed white cake mix (with water, oil and eggs to make according to package)
- 1 cup shredded coconut (divided)
- 4 teaspoons of coconut flavoring (divided)
- 32 Kraft caramel candies (unwrapped)
- 1 (14 oz) can of sweetened condensed milk
- 2 1/2 sticks (1 1/4 cups) salted butter (divided)
- 2 sticks (1 cup) unsalted butter
- 3 cups powdered sugar

DIRECTIONS:

- Preheat oven to 350F degrees.
- Make both cake mixes according to box instructions
- Add 3/4 cup of shredded coconut to the white cake mix along with 2 teaspoons of the coconut flavoring. Mix well.
- Place the rest of the shredded coconut on a small cookie sheet in oven for 10-12 minutes until toasted and browned. Set aside to cool and use for topping at the end.
- Place cupcake liners in a cupcake pan and set batter dividers into center of cups. (get 12....I got 6 and it took longer than I wanted it to!!)
- Gently spoon batter on each side of divider and tap pan to settle batter into bottom of cup.
- Once batter is evenly spooned in on both sides, just pull divider straight up and out, leaving a half caramel/half coconut cupcake! (so fun!!!)
- Bake at 350F degrees according to times on boxed mix, until a toothpick inserted in the center comes out clean.

While cupcakes are baking, make your caramel sauce:

- Place 32 Kraft caramels, sweetened condensed milk and 1/4 c. (1/2 stick) of salted butter into a saucepan and heat it on high, stirring constantly, until melted and smooth (takes about 5-6 minutes). Set aside.
- Make buttercream frosting by adding 2 sticks of salted butter, 2 sticks of unsalted butter, powdered sugar and remaining 2 teaspoons of coconut flavoring to a large mixing bowl and beating it until it is light and fluffy.
- Cool cupcakes completely.
- Mix caramel sauce (reheat a bit if it has started to harden) and dip the tops of each cupcake in the sauce.
- Allow caramel sauce to harden and cool completely (or it will melt your buttercream!)
- Place coconut buttercream in a large zip top bag that has been fitted with a piping tip in one corner.
- Pipe frosting over top of each cupcake.
- Sprinkle toasted coconut on top.
- Drizzle with any remaining caramel sauce you have left....and enjoy!!!