



# Praline Cupcakes

## INGREDIENTS:

### Cupcakes:

- 2 1/2 cups flour
- 3 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1 1/2 cups granulated sugar
- 3/4 cups unsalted butter, softened
- 3 eggs
- 1 teaspoons of vanilla
- 2 teaspoons of maple flavoring
- 1/2 cup whipping cream
- 1/4 cup of chopped pecans (as desired)

### Praline Buttercream frosting:

- 1/2 cup brown sugar (firmly packed)
- 1/2 cup whipping cream
- 2 sticks (one cup) butter
- 5 cups powdered sugar
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## DIRECTIONS: (start the frosting first, as it needs to cool before beating)

### Cupcakes:

- Preheat the oven to 350 degrees. Line muffin tins with 24-30 cupcake liners
- In a large bowl, use a mixer to cream together the sugar and butter for about 3 minutes until light and fluffy.
- Add eggs once at a time until incorporated and then mix in vanilla and maple flavoring.
- In a different large bowl mix together the dry ingredients: flour, baking powder, and salt.
- Add flour mixture to the sugar and butter, alternating with the cream.
- Stir in pecans.
- Fill cupcake liners about 2/3 full and bake for 15-18 min. Be careful to not over-bake.
- Cool in pan for a few minutes before removing to finish cooling on the counter.

### Frosting:

- In a small sauce pan, heat brown sugar, cream, and 2 tablespoons of butter on medium heat, stirring often, until sugar dissolves. Remove from heat and cool completely.
- In a large bowl, beat together the cooled brown sugar mixture with remaining butter until smooth.
- Add powdered sugar and beat on high until light and fluffy.
- Place in a zip-top bag fitted with a decorator's tip, and pipe frosting onto cooled cupcakes.
- Top with a praline- or even a pecan half instead.
- Enjoy!!