



Caramel Pecan Cups of Cake

INGREDIENTS: (Makes 24 cups of cake!)

Cake:

One boxed cake mix (plus oil, water and eggs to make according to package). I used Betty Crocker's Butter Pecan cake mix. It was AMAZING!!!!!!

Caramel sauce:

32 unwrapped Kraft caramels
1 can (14 oz) sweetened condensed milk
1/2 cup (1 stick) butter, softened

Buttercream:

4 sticks of butter (softened)
3 cups of powdered sugar
1 teaspoon of vanilla
You will also need 4-5 pecan halves per cup- and small clear Solo cups!

DIRECTIONS:

Make cake mix according to package and bake in 24 cupcake tins as directed by box. Cool.
Make caramel sauce by placing caramels, butter (1 stick) and sweetened condensed milk into a saucepan.

Melt over stove, stirring constantly, until caramels are entirely melted and smooth.

Cool and place in a zip-top bag.

Make butter cream by placing 4 stick of softened butter, powdered sugar and vanilla in a large mixing bowl.

Use hand mixer to beat on high for 2-3 minutes until light and fluffy.

Place frosting in a zip-top bag that has been fitted with a decorating tip. Set aside.

To assemble, cut a cupcake in half. Pipe a little bit of frosting into bottom of cup and press cupcake bottom in cup.

Clip a corner off the caramel and pipe along edge of cup on top of cupcake bottom.

Press pecans into caramel along edges

Pipe a little frosting between pecans (only use a little- mine had a touch too much icing in the middle- you could even skip this step and just have frosting just on the bottom and top)

Pipe a little more caramel on top of cupcake.

Place top of cupcake on, and pipe a swirl of frosting on top.

Add a pecan and decorate as desired.

Store in an air-tight container or tied up in cello bags for 3-4 days.