

CARAMEL POPCORN CUPCAKES

INGREDIENTS:

CUPCAKES:

1 ½ cups granulated sugar
½ cup butter
½ cup canola oil
3 large eggs
1 cup buttermilk
1 dram LorAnn Oils Buttered Popcorn Flavor
2 teaspoons baking soda
2 teaspoons baking powder
3 cups cake flour

CARAMEL:

2 cups granulated sugar
¼ cup water
½ cup butter
½ cup heavy cream
1 tablespoon LorAnn Oils Pure Vanilla Extract

TOPPINGS:

4 cups popped popcorn
Warm caramel for added drizzle (leftover from homemade caramel sauce or use your favorite caramel sauce)
Flaky salt, for sprinkling



FROSTING:

1 ½ cups butter, room temperature
4-5 cups powdered sugar
½ cup caramel
1 teaspoon salt

DIRECTIONS:

CUPCAKES:

1. Preheat oven to 375° F.
2. Place cupcake liners into muffin pan.
3. Beat butter and sugar on medium-high speed for 3 minutes, until pale and fluffy.
4. Add in one egg at a time. When fully combined, beat on medium-high for 3 minutes until mixture is again pale and fluffy.
5. Slowly add in oil, then beat in LorAnn Oils Buttered Popcorn Flavor.

6. Alternating dry ingredients and buttermilk, add in remaining ingredients stirring slowly.
7. Fill cupcake liners $\frac{1}{2}$ full.
8. Bake for 15-18 minutes, until a knife inserted into center of cupcake comes clean out clean.
9. Let cool.

CARAMEL:

1. Add sugar to bottom of pan.
2. Pour water on top.
3. Heat over medium heat. Do not stir.
4. When the sugar begins to turn amber, stir to ensure even heating.
5. When sugar is a light amber color, microwave heavy cream for 30 seconds.
6. Remove sugar from heat and pour in heavy cream. Stir and add in vanilla.
7. Place butter in a glass bowl; pour sugar and cream mixture over butter.
8. Let sit for 2 minutes, then stir to combine.
9. Let cool and set.

FROSTING:

1. Beat butter until light in color.
2. Slowly add in $\frac{1}{4}$ cup of cooled caramel.
3. Mix in powdered sugar, a little at a time, until a thick, pipe-able consistency is reached. When the beater is lifted, the frosting shouldn't drip off.

ASSEMBLY:

1. Pipe frosting onto cupcakes.
2. Top with popcorn.
3. Heat leftover caramel to smooth consistency and drizzle over cupcakes.
4. Top with flaky salt and enjoy!