

Tea Party In A Box Featured Recipe!

Dark Chocolate Cupcakes With Salted Caramel Frosting

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- 1 Tealightful New Recipe Cocoa Kisses Scone Mix
- 3 large eggs (Room Temperature)
- 1 cup light sour cream
- 1 box instant dark chocolate pudding
- 3/4 Cup *Intense* chocolate milk
- 3/4 cup mini chocolate chips

Heat oven to 350 degrees. Line 24 medium muffin pan cups with cupcake liners.

- Step 1 - Put scone mix in large bowl
- Step 2 - Beat eggs until creamy
- Step 3 - Add eggs, sour cream, instant pudding and chocolate milk to bowl and mix.
- Step 4 - Fold in mini chips
- Step 5 - Fill cupcake liners 2/3 full
- Step 6 - Put in oven and bake 12-15 minutes.

Let cool completely and frost with Salted Caramel Frosting!
Enjoy with Toasted Caramel Rooibos or Tealightful Caramel Cream Tea.



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Salted Caramel Frosting

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1 1/2 c packed brown sugar
10 tablespoons butter cubed
1/2 c whole milk
1/2 tsp salt
2 - 3 cups confectioners sugar

In a small heavy saucepan, combine the brown sugar, butter, milk and salt. Cook and stir over low heat until sugar is dissolved.

Increase heat to medium. Do not stir. Cook for 3-6 minutes or until bubbles form in the center and syrup turns light brown.

Remove from heat. Cool 25 minutes. Gradually beat in sugar with hand mixer until desired consistency.

Yield: 24 medium cupcakes.



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