TAYLOR & COLLEDGE

Caramel and Pecan Cupcakes



Preparation: 30 mins
Total Time: 175 mins
Portions: 12 Portions

Ingredients

For the caramel sauce

30 g Light Brown Sugar
20 g Caster Sugar
25 g Unsalted butter
100 g Double Cream

For the cupcakes

165 g Unsalted butter softened
160 g Caster Sugar
3 Eggs
165 g Plain Flour
1.5 tsp Baking Powder
2 tsp Taylor & Colledge Vanilla Bean Extract

For the syrup

100 ml Water
6 tsp Taylor & Colledge Vanilla Bean Extract

For the frosting

350 g Double Cream
200 g Mascarpone
30 g Pecan Nuts chopped

Preparation

1. Before you start with the muffins, first prepare the caramel sauce so that it can cool down properly. Mix brown and white sugar in a saucepan and heat until melted and richly golden and caramelized. Immediately remove from the heat and stir in the butter and cream, taking care as the mixture will hiss and bubble. Continue heating on low temperature until sugar is melted again and you have smooth caramel sauce. Leave to cool completely.
2. Meanwhile you can start with the muffins. Preheat oven to 180°C/160°C/Gas Mark 4 and place 12 baking cups in muffin pans. Use an electric mixer, cream together butter and sugar in a large bowl. Add the eggs one at a time and beat lightly. Add sifted flour mixed with baking powder followed by salt and Taylor & Colledge Vanilla Bean Extract and mix until smooth and pale.
3. Distribute the batter evenly between the muffin cups and bake for 25-30 minutes or until cooked through.
4. Meanwhile mix water and Taylor & Colledge Vanilla Bean Extract in a small jar. When the muffins are ready, take them out of the oven and let them in the tray. Use a pastry brush to soak the hot muffins with the vanilla-mixture. Place the muffins on a rack and let them cool down completely.
5. To make the frosting, beat the mascarpone and double cream in a large bowl with an electric mixer until light and creamy. Continue beating and let the cream stiffener trickle in. Add three quarters of the caramel sauce and mix gentle.
6. Transfer topping to a piping bag fitted with a star tip. Pipe rosettes over cupcakes. Drizzle the rest of the caramel sauce over the top and finally sprinkle some pecan nuts over the frosting.