



## Caramel Cupcakes



### Cupcakes:

1/2 cup butter, softened

2 eggs

1/2 c milk

1 t vanilla extract

1 3/4 c flour

1 c brown sugar,  
packed

1 3/4 t baking powder

1/2 t salt

### Frosting:

1/2 cup butter or margarine

1 cup brown sugar, packed

1/4 c evaporated milk

2 c powdered sugar

### Garnish:

1/4 c chopped pecans, optional

In mixer bowl, combine butter, eggs, milk, and vanilla extract. Sift flour before measuring. Re-sift 1 3/4 cups flour with brown sugar. Add flour/brown sugar mixture, baking powder and salt to bowl. Beat on medium speed for 2 minutes. Fill cupcake liners half full and bake at 350°F for 14-16 minutes. Cool 5 minutes. Remove from cupcake pans. Cool completely.

Meanwhile, make frosting by melting butter over medium heat in saucepan. Stir in brown sugar. Heat to boiling, stirring constantly. Stir in milk. Heat to boiling, again stirring constantly; remove from heat. Cool to lukewarm, about 30 minutes. Gradually stir in powdered sugar. Spread on cooled cupcakes. Top with chopped pecans, if desired. Makes 18-20 cupcakes.