

Burnt Sugar Coconut Pecan Cupcakes

Ingredients

Directions

Burnt Sugar:

1/2 cup Sugar (for burnt sugar step) 1/2 cup Boiling water (for burnt sugar step)

Cupcakes:

2/14 cups Cake Flour

1 cup Sugar

3 tsp Baking powder

1 tsp Salt

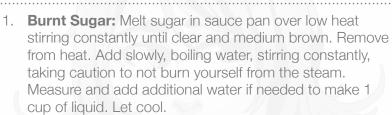
1/2 cup High ratio shortening

2 Eggs

1 tsp vanilla

Ghirardelli Caramel Sauce

Makes Approx.: 1 1/2 to 2 doz. cupcakes.



2. **Dry Ingredients:** In mixer bowl sift together first 4 cupcake ingredients.

- 3. Add shortening, and 2/3 cup cooled burnt sugar liquid and beat 2 mins with paddle attachment.
- 4. Add remaining burnt sugar liquid, eggs and vanilla. Beat 2-3 mins.
- 5. Scoop batter into your lined cupcake pans using an ice-cream scoop.
- 6. Bake 18-20 mins or until a toothpick inserted into the center comes out clean.

Heat one cup of whipping cream in the microwave in a microwave safe dish for about a min. You want it hot enough to melt the chocolate but you don't want to scald the milk. Add 1 lbs of chocolate and let it melt into the cream. Once melted stir to ensure all the lumps are out. Top cupcake with freshly made ganache. Top with a scoop of our coconut pecan filling. (See recipe on site) Drizzle with Ghirardelli Caramel Sauce and enjoy!

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