



# Burnt Sugar Coconut Pecan Cupcakes

## Directions

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!

## Ingredients

### 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.

1. **Burnt Sugar:** Melt sugar in sauce pan over low heat stirring constantly until clear and medium brown. Remove from heat. Add slowly, boiling water, stirring constantly, taking caution to not burn yourself from the steam. Measure and add additional water if needed to make 1 cup of liquid. Let cool.
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.

