

# Cloud-topped Caramel Crater Cupcakes

**Makes 12**

**Hands-on Time 30 minutes (plus cooling)**

**Baking Time 20 minutes**

## Ingredients

100g Chocolate (minimum 70% solids)  
125g Unsalted butter (softened)  
210g Caster sugar  
3 Eggs, medium  
1 tsp Vanilla extract  
150g Self-raising flour  
40g Cocoa powder  
1/8 tsp Fine salt  
1 tbsp Full-fat milk  
1 portion of Marshmallow fluff using:  
    3 Egg whites, medium  
    145 Caster sugar  
    1/2 tbsp Golden syrup  
    1/4 tsp Fine salt  
    1/2 tsp Vanilla extract  
1 portion of Salted caramel

## Equipment

12 hole Cupcake pan  
Paper cupcake cases  
Microwavable bowl  
Microwave  
Spatula  
Large mixing bowl  
Electric whisk or wooden spoon  
Teaspoon  
Skewer  
Wire rack  
Sharp serrated knife  
2 Re-useable piping bags, one with a nozzle  
Blowtorch (optional)

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Line the cupcake tin with the paper cases.

Break the chocolate up into a microwavable bowl and pop into a microwave for 30 second bursts. Between each rest give a stir with a spatula. Repeat until it has melted.

Leave the chocolate to sit whilst you get on with making the cake mix.

In a large bowl beat together the caster sugar and butter with an electric whisk until a light creamy pale yellow.

Continue beating, add the eggs one at a time along with the vanilla extract until fully combined.

Fold in the flour, cocoa, and salt using a clean spatula.

Add the melted chocolate and combine.

Finally, add the milk and gently stir until you have a smooth yet thick batter.

Divide the mixture between the the paper cases and smooth out using the back of a teaspoon.

Pop the tin into the oven onto a middle shelf and bake for 20 minutes until a skewer comes out clean.

When the time is up remove the tin and leave to cool. When the cakes have cooled enough so you can handle them, remove the cakes, still in their cases, and place them on a wire rack.

Once the cakes have completely cooled you can get on the decorating.

Using a serrated knife cut out the centre of the cakes, making sure you only cut down half of the depth of the cake.

Eat all the bits you cut out. I know, it's a struggle.

Fill a piping bag fitted with a nozzle with the marshmallow fluff and pipe circles around the outer edges of the cakes, avoiding the middles.

Fill another piping bag with the salted caramel and pipe it into the middle of the cakes, try and avoid any splashing/dribbling.

If you have a blowtorch, toast the marshmallow until blackened/browned.

Enjoy!