

# Chocolate Caramel Witches Hat Cupcakes

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*Soft and tender chocolate cupcakes topped with salted caramel filled chocolate witches hats.*

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## Ingredients

### Cupcakes

- 200g self raising flour
- 80g dark cocoa powder
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 200g dairy free / dairy full fat yoghurt
- 110ml vegetable oil
- 180ml dairy / dairy free milk
- 1 tsp apple cider vinegar

### Caramel

- 150g salted nut butter e.g. peanut or almond
- 60g syrup e.g. maple, golden or agave
- 2 tbsp coconut oil, melted

### Buttercream

- 200g dairy free unsalted butter, room temperature
- 50g dark fine cocoa, sifted

## Instructions

1. Start by making the witches hats.
2. Melt the chocolate with the coconut oil until smooth.
3. Cut the ice cream cones in half and arrange them standing up on a lined baking sheet.
4. Pour the chocolate over the top letting it fall down onto the tray.
5. Take a tooth pick or a chop stick and gently pull the chocolate around the base of the cone to form the bottom of the hat.
6. Pop into fridge to set.
7. Next make the cupcakes. Mix together milk and vinegar and set aside for 10 minutes, until it starts to thicken and form a single cream consistency - this will be our buttermilk. Add in the remaining wet ingredients and mix until well combined.
8. Using a sieve, sift in the dry ingredients.
9. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
10. Preheat the oven to 200 C Fan. Line a 6 inch jumbo muffin pan (9 cm x 4.5cm) with liners
11. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups, filling them right to the top.
12. Bake at 200 C for 5 minutes. Then, with the oven door still closed, reduce the oven temperature to 170 C and bake for another

- Pinch of salt
- 1 tsp vanilla extract
- 300g icing sugar, sifted
- 90g dairy free double cream, room temperature
- 50g dark chocolate, melted and cooled to room temp

### **Witches hats**

- 6 ice cream cones
- 200g dark chocolate
- 1 tsp coconut oil

- 13-15 minutes until a skewer inserted into the center comes out clean.
13. Whilst the muffins are cooling make the caramel and the chocolate buttercream.
  14. Start by making the caramel.
  15. In a jug combine the ingredients. Mix until you have a gooey, smooth caramel consistency. (depending on the type and brand of nut butter you use you may need more / less coconut oil. You can also heat your nut butter slightly to make it easier to mix). Set aside.
  16. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.
  17. Add in the dark cocoa powder, vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.
  18. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
  19. Add in the dairy free cream and beat again until combined. Then, mix in the melted dark chocolate at a low speed until the ingredients are fully incorporated and the desired consistency is reached. Cover with plastic wrap to prevent crusting and set aside until ready to use.
  20. Once the cupcakes have cooled remove the centres and fill with the caramel.
  21. Pipe the buttercream around the top edge of the cupcake.
  22. Remove the witches hats from the fridge and fill with the caramel.
  23. Place on top of each cupcake.
  24. Serve with a dusting of icing sugar.

### **Notes**

All ingredients at room temp unless otherwise stated.

Use a yogurt and milk high in protein for best results (I used soya)

