

# Millionaires Cupcakes

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***Buttery melt in the mouth shortbread base topped with a fudgy chocolate sponge. Filled with a gooey, sticky caramel before being topped with a thick chocolate ganache frosting.***

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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 nut butter, smooth and runny
- 2-4 tbsp coconut oil, melted
- 60g syrup (honey, agave, maple or golden)

### Buttercream

## Instructions

1. Preheat your oven to 180°C and line a jumbo muffin tin with liners (9 cm x 4.5cm)
2. Start by making the shortbread base.
3. Cream together the sugar and butter in a stand mixer with the paddle attachment until smooth – mix in the flour until a dough is formed.
4. Press the mixture into the bottom of the muffin liners and bake for 15-20 minutes, until golden.
5. Whilst the shortbread is cooking make the sponge.
6. 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.
7. Using a sieve, sift in the dry ingredients.
8. Gently mix until JUST combined.
9. Once shortbread is cooked remove from the oven and increase the temperature of the oven to 200 C Fan.
10. Use an ice cream scoop or large spoon to divide the batter evenly among lined muffin cups on top of the shortbread base pe

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

### **Shortbread Base**

- 100 g dairy free butter
- 50 g caster sugar
- 145 g plain flour

11. 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 13-15 minutes until a skewer inserted into the center comes out clean.
12. Whilst the muffins are make the caramel
13. Combine the ingredients together until you have a smooth, gooey caramel (you may need more of less coconut oil depending on the type and brand of nut butter you use)
14. Next make the chocolate buttercream.
15. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.
16. 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.
17. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
18. 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.
19. Once the cupcakes have cooled remove the centres and fill with the caramel.
20. Pipe or spread the buttercream around the top edge of the cupcake.

## **Notes**

All ingredients at room temp unless otherwise stated.

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

