

Salted Caramel Cups (4 Ingredients)

Prep time

30 mins

Total time

30 mins

Easy 4-ingredient salted chocolate cups filled with ooey gooey caramel!

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Recipe type: Dessert

Serves: 16

Ingredients

- 4 cups semi sweet chocolate chips
- 2 cups caramels, unwrapped
- 3 tablespoons milk or heavy cream
- coarse sea salt



Instructions

1. Place cupcake wrappers in muffin tins. (You could use mini cupcake wrappers and muffin tins and make twice as many caramel cups)
2. Place chocolate chips in a microwave safe bowl. Microwave on half-power for 2 minutes. Take out and stir. Continue to cook on half-power for 20 seconds at a time, stirring between each, until chocolate is smooth.
3. Drop about 2 tablespoons of melted chocolate into each cupcake liner. Do not use all of the chocolate, leave about ¼ of it in the bowl. Use a pastry brush to "paint" the melted chocolate onto the bottom of the cupcake wrapper, and around the sides (only go about ¾ of the way up the wrappers, not all the way to the top) Place muffin tin in the freezer.
4. In another microwave safe bowl combine caramels and milk/heavy cream. Microwave on high for 2 minutes, then stir. Continue to cook on high for 20 seconds at a time, stirring between each until smooth.
5. Remove muffin tin from freezer. Pour caramel into chocolate cups til about ¾ full. Return to the freezer for about 5 minutes.
6. Remove muffin tin from freezer again. Use pastry brush to "paint" melted chocolate over the top of the caramel being sure to cover all of the caramel. Sprinkle with coarse sea salt. Return to the freezer for about 30 minutes.
7. Remove muffin tin from freezer. Carefully peel away the cupcake wrappers from the chocolate cups. Store chilled (in the fridge) or at room temperature in an airtight container.

Notes

*if you don't have coarse sea salt on hand, you can substitute a scant ½ teaspoon table salt and **stir it into the caramel** before filling the chocolate cups

**recipe adapted from [Yammie's Noshery](http://www.lecremedelacrumb.com/2014/09/salted-caramel-chocolate-cups-4-ingredients.html)

Recipe by Creme De La Crumb at <http://www.lecremedelacrumb.com/2014/09/salted-caramel-chocolate-cups-4-ingredients.html>