

Salted Caramel Popcorn Cupcakes



aroma
KITCHEN

INGREDIENTS

12 vanilla cupcakes (store bought or make your own)
1 bag creamy toffees
80-100ml Elmlea Double Cream
50g popcorn kernels
1 tbsp oil for cooking
Good pinch crushed sea salt
250g unsalted butter, softened
450g fine icing sugar
1 tsp vanilla extract



METHOD

- 1** Start by making the caramel sauce. Unwrap the toffees and place into a saucepan with the cream and gently heat together until the toffee melts and you have a caramel sauce. Allow to cool.
- 2** Meanwhile, heat a large pan with 1 tbsp oil and add in the popcorn kernels. Place on the lid, shake around and allow the kernels to pop.
- 3** Remove off the heat and discard any corn which didn't pop.
- 4** Make a buttercream by beating together the butter, icing sugar and vanilla for 8-10 minutes until soft and fluffy.
- 5** Place into a piping bag fitted with a star nozzle and pipe rosettes on top of the cupcakes.
- 6** Mix half of the caramel sauce with the popcorn to coat and grind over some coarse sea salt.
- 7** Take spoonful's of the caramel popcorn onto the buttercream. To finish, drizzle over the remaining caramel sauce and serve.