Vanilla Cupcakes with Caramel Filling and Caramel Buttercream

Ingredients:

* **Cupcakes:**
	+ 125ml flour
	+ 80ml sugar
	+ 2ml baking powder
	+ Pinch of salt
	+ 60ml butter, softened
	+ 60ml milk
	+ 1eggs
	+ 2ml vanilla
* **Salted Caramel Filling:**
	+ 60ml sugar
	+ 8ml water
	+ 8ml corn syrup
	+ 30ml heavy cream
	+ 8ml. butter
	+ 1ml lemon juice
	+ 1ml salt
* **Salted Caramel Butter Cream:**
	+ 30ml butter, softened
	+ 125-375ml sifted icing sugar
	+ 8ml whipping cream
	+ 1ml vanilla
	+ **Optional:** 25-50ml cream cheese
	+ Remainder of Salted Caramel Filling

Directions:

**Cupcakes:**

1. Preheat oven to 375 degrees F.
2. In a large bowl, whisk together flour, sugar, baking powder, and salt.
3. Using an electric mixer on low speed, mix in butter, milk, eggs and vanilla.
4. Beat on high until smooth – about 2 minutes.
5. Spoon into 12 paper lined muffin cups. Fill ¾ full.
6. Bake in the center of the oven for 18 minutes or until toothpick comes out clean.

**Caramel Filling:**

1. Combine the sugar, water and corn syrup in a saucepan and stir with a wooden spoon on medium heat until sugar is dissolved.
2. Cover and let cook for 3 minutes.
3. Remove lid and head to medium-high. Bring to a boil.
4. Cook until it becomes an amber color then remove from heat.
5. Let sit 30 seconds before adding cream. Be careful as it will bubble up significantly.
6. Mix carefully. Add butter, lemon juice and salt. Stir until combined.
7. Allow to cool until molasses like before filling cupcakes.

**Icing:**

1. In a large bowl beat butter until light and fluffy.
2. Alternately beat in sugar and cream. Beat in vanilla.
3. Add remaining amount of caramel filling.