CRACKER JACK®
Salted Caramel Cupcakes

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	20 min	45 min (+ 25 min standing time)	24

Ingredients

- 2 cups CRACKER JACK® Original Caramel Coated Popcorn & Peanuts
- 1 pkg (15 ¼ oz) vanilla cake mix
- 3 eggs
- 1 cup sour cream
- 1/2 cup vegetable oil

  Salted Caramel Cream Cheese Frosting:
- 12 oz brick-style plain cream cheese, softened
- 1/3 cup unsalted butter, softened
- 1 ½ cups confectioners' (icing) sugar, sifted
- 1/4 cup store-bought salted caramel sauce, divided
- 2 cups, divided CRACKER JACK® Original Caramel Coated Popcorn & Peanuts

Made with

CRACKER JACK® Original Caramel Coated Popcorn & Peanuts

How to make it

1. Preheat oven to 350°F. Line 24 muffin cups with paper liners.

2. Cupcakes: In large bowl, using handheld electric mixer on medium speed, beat cake mix, eggs, sour cream and oil for 2 minutes or until well blended. Fold in CRACKER JACK® Original Caramel Coated Popcorn & Peanuts.

3. Spoon or scoop batter into prepared muffin cups, filling about two-thirds full.

4. Bake for 18 to 20 minutes or until tester comes out clean when inserted into center of cupcakes. Let cool completely in pan on wire rack.

5. Salted Caramel Cream Cheese Frosting: In medium bowl, using handheld electric mixer, beat cream cheese until light and fluffy. Beat in

butter until blended. Beat in confectioners' sugar and 2 tbsp salted caramel sauce until blended and smooth. If frosting is too soft, refrigerate for 10 to 15 minutes to firm up before frosting cupcakes.

6. Transfer frosting to piping bag fitted with medium star tip. Pipe frosting generously onto each cupcake. Drizzle remaining salted caramel sauce over each cupcake and garnish with CRACKER JACK® Original Caramel Coated Popcorn & Peanuts.