

Toffee Crunch Cupcakes

adapted from [Annie's Eats](#)

Ingredients

Cupcakes

- 2 cups sugar
- 1-3/4 cups all-purpose flour
- 3/4 cup HERSHEY'S Cocoa
- 1-1/2 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Ganache and Toffee Layer

- 2 cups semi-sweet chocolate chips
- 1 cup heavy cream
- 3 tbsps. unsalted butter, at room temperature
- 2 cups toffee bits ([heath bits](#) work great!)

Caramel Buttercream

- 1/2 cup caramel bits & 3 tablespoons heavy cream (or 1/3 cup caramel sauce)
- 4 large egg whites, at room temperature
- 1/4 cups sugar
- 3 sticks (1 1/2 cups) unsalted butter, at room temperature
- 1/2 teaspoon kosher salt

Directions

1. To make cupcakes, heat oven to 350°F.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
3. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes.
4. Stir in boiling water (batter will be thin).
5. Line muffin cups (2-1/2 inches in diameter) with paper bake cups.
6. Fill cups 2/3 full with batter.
7. Bake 22 to 25 minutes.
8. Cool completely.
9. To make the ganache, place the chocolate chips in a heat proof bowl. Add the cream to a saucepan and bring to a simmer. Remove from the heat and pour the hot cream over the chocolate; let stand

- 1-2 minutes. Whisk together until a smooth ganache forms. Whisk in the butter 1 tablespoon at a time until completely incorporated.
10. Transfer the bowl to the fridge or freezer to chill the ganache to a pipeable consistency, whisking every 5-10 minutes to ensure even cooling.
 11. When slightly thickened, transfer to a pastry bag fitted with a medium round tip. Pipe a ring of ganache around the top of each cupcake, leaving a hole in the center.
 12. Add the toffee bits to a bowl and dip the ganache portion of each cupcake into the toffee bits, pressing very gently to adhere. Let the ganache set.
 13. To make the caramel swiss meringue buttercream, combine the caramel bits and heavy cream in a glass or metal bowl set over a saucepan of simmering water. Heat until the caramel bits melt completely and the caramel sauce is smooth. Set aside to cool to room temperature.
 14. Combine the egg whites and sugar in a heatproof bowl set over a pot of simmering water. Heat, whisking frequently, until the mixture reaches 160° F and the sugar has dissolved.
 15. Transfer the mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form and the mixture has cooled to room temperature, about 8 minutes. (The bowl should be cool to the touch.)
 16. Reduce the speed to medium and add the butter, 2 tablespoons at a time, adding more once each addition has been incorporated. If the frosting looks soupy or curdled, continue to beat on medium-high speed until thick and smooth again, about 3-5 minutes more (*or longer – don't worry, it will come together!*)
 17. Blend in the caramel sauce and salt until smooth and completely incorporated, scraping down the sides of the bowl as needed.
 18. Fill a pastry bag fitted with a large closed star tip with the frosting and pipe a frilly pile of frosting on top of each cupcake, filling the hole in the center of the ganache.

Miki's Kitchen

<http://heymikiheymiki.wordpress.com/2012/07/02/toffee-crunch-cupcakes/>