



Salted Caramel Corn Pumpkin Cupcakes

Indulge in these carnival-inspired pumpkin cupcakes!

Yield: 12 cupcakes

Ingredients

FOR THE CUPCAKES

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 3 eggs, large
- ½ cup butter, melted
- ¾ cup milk

FOR THE FROSTING

- ½ cup unsalted butter, soften
- 4 cups powdered sugar
- 1 tablespoon milk
- ½ cup salted caramel sauce (homemade or store-bought), divided in half
- 2 cups caramel corn

Directions

Pre-heat the oven to 350 degrees. Fill a 12 cup muffin pan with cupcake liners.

TO MAKE THE CUPCAKES: Whisk together the eggs, butter, milk and Pumpkin Bread Mix. Pour into the prepared muffin pan and bake for 25–30 minutes.

TO MAKE THE FROSTING: Combine the butter, powdered sugar, milk and ¼ cup of the salted caramel sauce in a bowl. Mix until smooth.

Allow the cupcakes to cool completely, then pipe a swirl of frosting onto each. Pour remaining salted caramel sauce over the frosting, then top with caramel corn.