



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Dulce de Leche Cupcakes (adapted from Confections of a Foodie Bride)

I made these twice; the first time, they seemed dry, so I replaced a portion of the butter with canola oil and increased the buttermilk.

1½ cups (7.2 ounces) all-purpose flour
1½ cups (6 ounces) cake flour
2 teaspoons baking powder
¼ teaspoon baking soda
12 tablespoons (1½ sticks) unsalted butter, softened
1⅓ cup (9.33 ounces) granulated sugar
¾ teaspoon salt
½ cup dulce de leche
4 large eggs, at room temperature
¼ cup canola oil
2 teaspoon vanilla extract
¾ cup buttermilk, room temperature
Dulce de Leche Swiss Meringue buttercream, recipe below

1. Adjust an oven rack to the idle position; heat the oven to 350 degrees. Line 24 muffin wells with paper cups. In a medium bowl, whisk together the flours, baking powder, and baking soda.
2. In a stand mixer fitted with the paddle attachment (or a large bowl if using a hand-held mixer), beat the butter, sugar, and salt on medium speed until light and fluffy, about 2 minutes, scraping down the sides of the bowl as necessary. With the mixer running, gradually add the dulce de leche; beat another minute, until thoroughly incorporated. Add the eggs one at a time, beating well after each addition, then mix in the oil and vanilla. Reduce the mixer speed to low; add the dry ingredients in three additions, alternating with the buttermilk and ending with the dry ingredients. Beat each addition just until incorporated.
3. Divide the batter between the prepared muffin cups, filling each cup about two-thirds full. Bake for 16-20 minutes, until a toothpick inserted into the center of a cupcake comes out clean. Transfer the pan to a wire rack to cool. Remove the cupcakes from the pan after 5 minutes. Cool completely before frosting.

Dulce de Leche Swiss Meringue Buttercream

4 egg whites
1¼ cups (8.75 ounces) granulated sugar
Pinch salt
24 tablespoons (3 sticks) unsalted butter, softened
⅓ cup dulce de leche
1 teaspoon vanilla extract

1. In the bowl of a stand mixer (or a large bowl if using a hand-held mixer), combine the egg whites, sugar, and salt. Set the bowl over a pot of simmering water, making sure the bottom of the bowl does not touch the water. Whisk constantly until the mixture reaches 160 degrees.

2. Fit the mixer with the whisk attachment; beat the egg white mixture on medium-high speed until stiff peaks form and it has cooled to room temperature, about 8 minutes. Reduce the mixer speed to medium and add the butter 2 tablespoons at a time, adding more once each addition has been incorporated. Increase the mixer speed to medium-high and beat until the buttercream is thick and smooth, 3-5 minutes. Add the dulce de leche and vanilla; mix until incorporated.