

## 2nd Place Winner- Adult Cupcake - Submitted by: Shirley Gonzales

### Turtle Cupcakes

#### Ingredients

- 1 German chocolate cake mix
- 14 oz caramels
- 1/2 c. evaporated milk
- 3/4 c. melted butter
- 2 c. nuts
- 1 c. semi-sweet chocolate chips



Prepare cake mix as directed. Line cupcake pans. Pour 2 tablespoons of batter into cupcake liners. Bake for 5 minutes at 350 degrees. Allow to cool. While cupcakes are cooling, melt caramels with butter and milk over low heat. Pour a tablespoon of caramel mixture over each cupcake to cover. Top with a tablespoon each of chocolate chips and pecans. Pour 2 tablespoons of batter over chips and pecans. Return cupcakes to the oven for 10 – 12 minutes. Optional, top each cupcake with additional pecans before baking.

#### Caramel Icing

- 1/2 c. chopped caramels
- 2 T. heavy cream
- 8 T. unsalted butter, softened
- 4 c. confectioners sugar
- 1/4 c meringue powder
- 1 t. vanilla extract

Melt caramels with the heavy cream over low heat. Allow to cool. Beat butter, confectioners sugar, meringue powder, and vanilla extract in large mixing bowl. Add cooled caramel mixture and beat on low to mix. Can add more cream to achieve preferred consistency. Beat for 5 minutes on high speed. Spread icing on cooled cupcakes.

*\*Recipe is the property of Western Pecan Growers Association*