



# Carrot-Pumpkin Cupcakes w/ Salted Caramel Drizzle

Sinfully delicious, these yummy cupcakes make a stunning dessert or tasty treat with coffee or tea.

8 cupcakes



Easy

up to 40 Min.



## Ingredients:

### Pumpkin Filling:

1 package Dr. Oetker Cooked Pumpkin Pudding & Pie Filling Mix

### Cupcakes:

1 package Dr. Oetker Carrot Cake Kit

### Icing:

8 oz plain cream cheese at room temperature  
0.5 cup unsalted butter at room temperature  
0.25 cup Icing sugar, sifted and divided  
0.5 cup store-bought salted caramel sauce  
0.5 cup chopped pecans toasted  
8 pecans

## 1 Pumpkin Filling:

In bowl, prepare Pudding & Pie Filling Mix according to package directions with cold milk.

- 2 Transfer to saucepan set over medium-high heat; bring to boil, stirring constantly, for about 15 minutes or until mixture is slightly thickened. Remove from heat; let stand for 5 minutes, stirring vigorously twice during standing time (mixture will continue to thicken as it cools). Cover surface of pudding directly with plastic wrap; refrigerate until thickened and well chilled.

## 3 Cupcakes:

Preheat oven to 350°F (180°F). Grease and line 8 muffin cups with paper liners; set aside.

- 4 In large bowl, prepare Carrot Cake Mix according to package directions. Divide batter equally among muffin cups. Bake for 25 to 30 minutes or until tester comes out clean when inserted into center of cupcake. Let cool completely in pan on rack.





- 5 Using paring knife, cut out 1-inch (2.5 cm) wide cone-shaped piece from top of each cupcake without cutting all the way through to bottom or sides of cupcake; reserve cut-out portions and set aside.
- 6 Add pumpkin filling to piping bag fitted with round tip. Pipe filling inside scooped-out portion of each cupcake. Cap with the reserved cupcake cut-outs. Refrigerate until ready to frost.
- 7 **Icing:**  
In large bowl, whisk together Carrot Cake Icing Mix according to package directions; using electric mixer, beat in cream cheese, butter and icing sugar on medium speed for 5 to 10 minutes or until smooth and creamy.
- 8 Transfer frosting to piping bag with round tip; pipe evenly over cupcakes. Refrigerate until ready to serve.
- 9 Before serving, drizzle with salted caramel and sprinkle with chopped pecans. Garnish each cupcake with 1 whole pecan.

Tips

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- Normal 0 false false false EN-US X-NONE X-NONE /\* Style Definitions \*/ table.MsoNormalTable {mso-style-name:"Table Normal"; mso-tstyle-rowband-size:0; mso-tstyle-colband-size:0; mso-style-noshow:yes; mso-style-priority:99; mso-style-parent:""; mso-padding-alt:0in 5.4pt 0in 5.4pt; mso-para-margin-top:0in; mso-para-margin-right:0in; mso-para-margin-bottom:10.0pt; mso-para-margin-left:0in; mso-pagination:widow-orphan; font-size:12.0pt; font-family:"Cambria",serif; mso-ascii-font-family:Cambria; mso-ascii-theme-font:minor-latin; mso-hansi-font-family:Cambria; mso-hansi-theme-font:minor-latin;} Garnish each serving with a dusting of pumpkin pie spice if desired.

