

gluten free

on a  
*Shoestring*

the best of the blog

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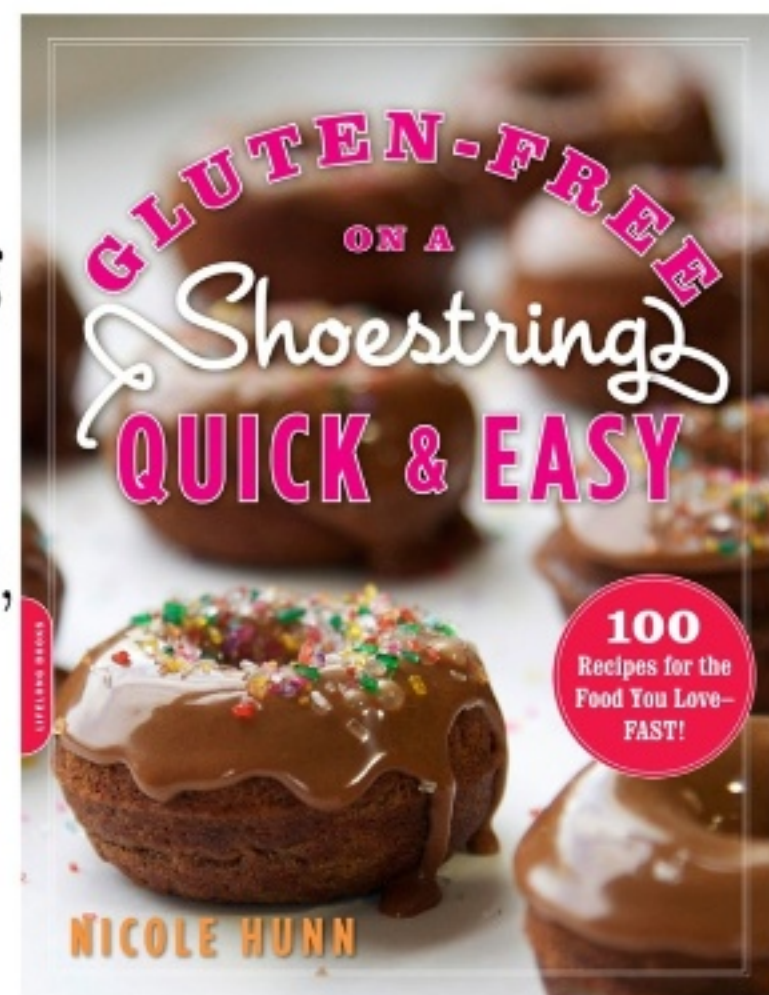
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# Introduction

If you're reading this, you have preordered a copy of my new cookbook, **Gluten-Free on a Shoestring Quick & Easy: 100 Recipes for the Food You Love—Fast!** Thank you! I thought long & hard about how to say thank you to you, the early birds, as my gratitude to you truly runs deep. I decided upon a “best of the blog” ecookbook because, although I post new recipes on the blog every week, a select few of them are my true blue favorites. This way, I hope to share something of myself with you that I don't share with every blog reader. It is for that reason that I ask that you not share this book with your sister and your friend. It would be a pleasure to send one to them directly. So we can connect, and I can tell them thank you for **their** preorder. Only a few more weeks until your copy arrives! May it make your gluten-free life quicker, easier, less expensive .. & richer.

*With love, Nicole*



# Japanese Milk Bread



## Japanese Milk Bread

3 cups (420g) high-quality all-purpose gluten-free flour, plus more by the tablespoon if necessary

1 1/2 teaspoons xanthan gum (omit if your blend already contains it)

1/4 teaspoon cream of tartar

4 tablespoons (48g) sugar

2 1/2 teaspoons instant yeast

1/2 teaspoon kosher salt

1 teaspoon apple cider vinegar

1 extra-large egg plus 1 extra-large egg white at room temperature, beaten

1 cup warm milk, about 100 degrees F

4 tablespoons unsalted butter, melted and cooled

1/2 c (140g) water roux (directions below)

First, make the water roux.\* Combine 23 grams (about 2 1/2 tablespoons) high-quality all-purpose gluten-free flour with 1/2 cup tepid water in a small saucepan. Whisk to combine. Cook, whisking constantly, over medium-high heat for about 2 minutes, or until the mixture has thickened to where the whisk leaves a trail visible behind it. Allow to cool completely. Grease a loaf pan that is no larger than 9 x 5 inches and set it aside.

In the bowl of your stand mixer fitted with the paddle attachment, place 3 cups flour, xanthan gum, cream of tartar, sugar and yeast, and whisk to combine well. Add the kosher salt, and whisk once again to combine. Add the vinegar, eggs, milk, butter and water roux, mixing well after each addition with the mixer on medium speed. Continue mixing until the dough comes together. It should be shaggy and tacky to the touch. If it is wet, add more flour by the tablespoon and mix to combine. Turn the dough out onto a lightly floured surface, and, with well-floured hands, pat into a rectangle about 1/2 inch thick.

Divide the dough into 6 equal pieces. Roll or pat out each piece into a flat disk about 1/2 inch thick, sprinkling with flour if there are sticky spots. Loosely, fold each disk in half from one short end to the other. Stand the prepared loaf pan on one short side, and begin to stack the folded pieces of dough one behind the other, the rounded (folded) part facing up. Stack the dough loosely to allow each piece room to rise.

Right the loaf pan, spray the dough lightly with warm water, and cover the pan loosely with plastic wrap. Place in a warm, draft-free location to until it has reached about 150% of its original volume. Preheat your oven to 350°F.

Once the dough has finished rising, remove the plastic wrap and place in the center of the preheated oven. Bake until lightly browned (about 25 minutes). Remove the bread from the loaf pan and transfer to a rimmed baking sheet. Return the bread on the baking sheet to the oven and continue to bake until the loaf is firm to the touch and sounds hollow when thumped, another 10 to 15 minutes.



## Pretzel Bite Snacks

### Pretzel Bite Snacks

3 1/4 cups (455 g) high-quality all-purpose gluten-free flour, plus more if needed  
1 3/4 teaspoons xanthan gum (omit if your blend already contains it)  
Scant 1/2 cup (43 g) cultured buttermilk blend powder (I use Saco brand)  
3 teaspoons (9 g) instant yeast  
1/4 teaspoon cream of tartar  
1/4 teaspoon baking soda  
1 tablespoon (13 g) packed light brown sugar  
1 teaspoon kosher salt, plus more for sprinkling

1 teaspoon apple cider vinegar  
2 tablespoons (28g) unsalted butter, at room temperature  
2 extra-large egg whites, at room temperature  
1 to 1 1/4 cups warm water (about 105 degrees)  
Baking soda bath for boiling (6 cups water + 1 tablespoon baking soda + 1 teaspoon salt)

Line rimmed baking sheets with unbleached parchment paper and set them aside.

Place the flour, xanthan gum, buttermilk powder, yeast, cream of tartar, baking soda and sugar in the bowl of your stand mixer. Whisk to combine well with a handheld whisk. Add 1 teaspoon salt, and whisk again to combine well. Add the cider vinegar, butter and egg whites, and mix to combine well. With the mixer on low speed, add 1 cup of water in a slow but steady stream. The dough should come together and be wet. If the dough seems at all dry, add more water by the tablespoon and mix to combine.

With the mixer on low speed, add more flour a tablespoon at a time, until the dough starts to pull away from the sides of the bowl. It should still be wet enough to be tacky to the touch. Turn the dough out onto a lightly floured surface. With well-floured hands, gather and knead the dough into a rectangle. With a floured bench scraper or knife, divide the dough into 6 equal parts. With well-floured hands, roll each piece of dough on the floured surface into a cylinder about 1 inch in diameter. With a sharp knife or bench scraper, slice each cylinder into bite-sized snackie pieces (about 1 1/4 inches long). Place the pieces of dough 2 inches apart on the prepared baking sheets. Sprinkle with water and cover with plastic wrap. Place in a warm, draft-free environment and allow to rise until just about doubled in volume (about 30 minutes). When the dough is nearing the end of its rise, preheat your oven to 375° F, and place the baking soda bath ingredients in a large heavy-bottom pot on the stovetop to boil over high heat.

Once the dough has finished rising, sprinkle the tops of all the pretzel bites liberally with more flour. With a sharp, floured knife, score each pretzel bite by cutting into the top about 1/8 inch deep.

Place as many bite-sized pieces of dough into the boiling baking soda bath as will fit comfortably. Allow to boil for about 30 seconds on one side before gently flipping the bites over. Allow to boil for another 30 seconds. Remove the bites with a strainer and place them, cut side up, back on the prepared baking sheets. Sprinkle with coarse salt to taste. Place the pretzels in the center of the preheated oven and bake until golden brown all over, about 30 minutes.



Brown Butter Cornbread

## Brown Butter Cornbread

8 tablespoons unsalted butter	2 teaspoons (8g) sugar
1 cup (170g) coarsely-ground yellow cornmeal	2 teaspoons (14g) honey
1 cup (140g) high-quality all-purpose gluten-free flour	1 extra-large egg at room temperature, lightly beaten
1/2 teaspoon xanthan gum (omit if your blend already contains it)	1 1/3 cups buttermilk at room temperature
1 1/2 teaspoons baking powder	
1/4 teaspoon baking soda	
1/2 teaspoon kosher salt	

Preheat your oven to 400 degrees F. Place a 10 inch seasoned cast iron skillet in the oven as the oven heats.

Place 6 tablespoons of the butter in a medium-sized heavy-bottom saucepan, and turn the heat to medium low to melt the butter. Once all the butter has melted, begin whisking. The butter will begin to froth, and then bubble as it separates. As soon as a brownish cast appears along the edges of the pan, remove from the heat and continue to whisk. If the butter is lightly amber-colored with a sweet, lightly nutty aroma, it is done. If not, put it back for a moment, whisk and repeat. Set the browned butter aside to cool.

In a large bowl, place the cornmeal, flour, xanthan gum, baking powder, baking soda, salt and sugar, and whisk to combine well. Add the honey, egg, buttermilk and brown butter, mixing to combine after each addition. The batter should be pourable and smooth, except that some of the brown butter may sit on top of the batter, and that's fine.

Remove the skillet from the oven, and place the remaining 2 tablespoons butter in the skillet. Allow the butter to melt, which should happen after just a few moments. After the butter has melted, pick up the skillet with potholders and turn it gently until the entire bottom of the skillet is coated. Put the skillet down and carefully pour the batter into the center of the skillet. Shake the skillet gently to even out the batter. The outside of the batter will begin to cook almost immediately.

Return the skillet to the hot oven and bake for about 18 minutes, or until the cornbread has just begun to brown nicely.

# Deep Dish Pizza

## Deep Dish Pizza

2 cups (280 g) high-quality all-purpose gluten-free flour  
1 1/2 teaspoons xanthan gum (omit if your blend already contains it)  
1/4 cup (42 g) coarsely ground yellow cornmeal  
1 tablespoon (9 g) instant yeast  
1 tablespoon (12g) sugar

2 teaspoons kosher salt  
4 tablespoons (56 g) canola oil  
3/4 cup warm water (about 100 degrees Fahrenheit)  
1 to 2 tablespoons extra virgin olive oil for drizzling  
Toppings, as desired

In a medium-size bowl or the bowl of your food processor, place the flour, xanthan gum, cornmeal, yeast, sugar and salt and stir or pulse to combine. To the flour mixture, add the 4 tablespoons of canola oil and the water in a steady stream, either pulsing in a food processor or mixing with a spoon to combine, until a ball begins to form. It should be tacky to the touch, but not wet. If it is wet, add some more flour a tablespoon at a time, and stir or pulse to combine. Press the dough into a disk.

Place the dough in another medium-size bowl and drizzle it with the olive oil, turning it to coat. Cover the bowl with plastic wrap and place it in a warm, draft-free area to rise until it is about 150% its original volume (about 1 hour). After the dough has risen, wrap it in plastic wrap and place it in the freezer for about 15 minutes or until firm. Preheat your oven to 425° F. Grease well with canola oil a 12 inch round baking dish with sides that are at least 1 1/2 inches high. Roll out the dough between two sheets of unbleached parchment paper until it is about 1/4 inch thick. Transfer the pizza dough to the prepared pan and press evenly into the bottom of the pan and up the sides, leaving a small clean edge toward the top of the pan.

To assemble the pizza, use whatever ingredients you like. After pressing the dough into the pan, dot the bottom and sides of the crust with softened unsalted butter to give the crust that buttery taste you get when it is baked in a well-seasoned buttered cast iron skillet. Then layer in slices of firm to semi-firm cheese (like provolone), then sausage slices, pepperoni slices, pancetta cubes, or sautéed vegetables, sprinkle in chopped fresh herbs like oregano and basil, cover generously with tomato sauce and top with a thin layer of finely grated Parmesan cheese.

Tent the pan with aluminum foil, and place it in the center of the preheated oven. Bake for 20 minutes, uncover, and bake again until the sauce and cheese are bubbling and the crust is nicely browned (about another 10 minutes). Cool in the pan for at least 10 to 15 minutes. It should come right out of the pan. Serve right away.



# Nutri-Grain Style Bars

## Nutri-Grain Style Bars

2 ½ cups (350 g) high-quality all-purpose gluten-free flour  
1 teaspoon xanthan gum (omit if your blend already contains it)  
125 grams gluten-free oat flour  
¼ teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon kosher salt

¾ cup (75g) gluten-free old-fashioned rolled oats  
1 medium banana, mashed (about 120 g)  
½ cup (168 g) honey  
2 teaspoons pure vanilla extract  
1 extra-large egg at room temperature, beaten  
10 to 12 ounces smooth (not chunky) fruit preserves, for filling

Preheat your oven to 350°F. Line rimmed baking sheets with unbleached parchment paper and set them aside.

In a large bowl, place the flour, xanthan gum, oat flour, baking soda, baking powder and salt, and whisk to combine well. Add the rolled oats and mix to combine.

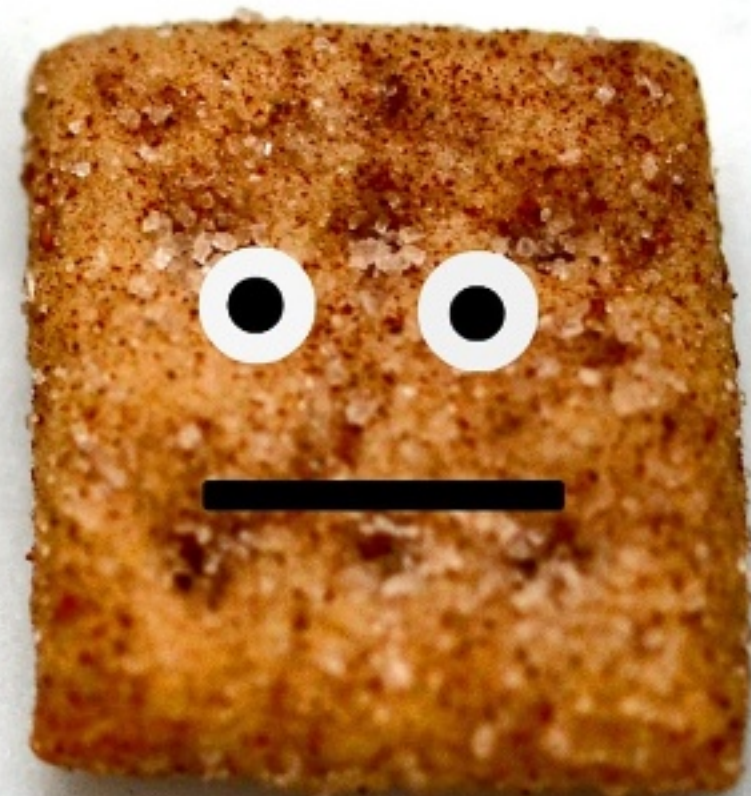
Add the mashed banana, honey, vanilla and egg, and mix to combine. The dough will come together, and should be thick. Divide the dough into two equal portions. Place the first portion between two sheets of unbleached parchment paper and roll into a rectangle about ¼ inch thick, and 12 inches long by 10 inches wide. With a pastry wheel or very sharp knife, cut the width of the rectangle into 3 equal pieces. Separate the 3 rectangles from one another, and set them aside. Repeat with the other half of the dough.

Divide the preserves among the 6 pieces of dough (3 from each original rectangle), spreading it about ¾ inch wide down the center of the length of each piece, from one end to the other. Fold each side of the dough toward the center along the length to enclose the preserves, overlapping the dough slightly. Place the filled lengths of dough in the freezer, in batches if necessary, until firm (about 10 minutes).

Remove the dough from the freezer and slice each length into 4 bars each. Place the bars about 1 inch apart from one another on the prepared baking sheets. Place the baking sheets, 1 at a time, in the center of the preheated oven and bake until the tops are lightly golden brown (about 12 minutes), rotating once during baking.

Remove from the oven and allow to cool on the baking sheet until firm, about 10 minutes. Serve at room temperature.

# Cinnamon *Toast* Crunch



## Cinnamon Toast Crunch

2 cups (280g) high-quality all-purpose gluten-free flour  
1 teaspoon xanthan gum (omit if your blend already contains it)  
3 tablespoons (38g) whole grain teff  
3/4 cup (150g) sugar (plus more for dusting)  
2 1/2 teaspoons ground cinnamon (plus more for dusting)  
4 tablespoons (23g) buttermilk blend (I use Saco)

1 1/2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
7 tablespoons (84g) vegetable shortening  
1/2 cup milk (lowfat is fine, nonfat is not)

Preheat your oven to 325 degrees F. Line rimmed baking sheets with parchment paper and set aside.

In the bowl of your food processor fitted with the steel blade, place the flour, xanthan gum, teff, sugar, ground cinnamon, buttermilk blend, baking powder, baking soda and salt, and pulse to combine well. Dip clean, dry fingers in dry ingredients. With well-floured fingers, tear the shortening into small chunks and toss the pieces carefully in the dry ingredients. Flatten each of the well-floured pieces of shortening between your fingers. Pulse the processor a couple times to combine.

Pour the milk into the dry ingredients and pulse just until the dough comes together. Turn the dough out onto a lightly floured piece of unbleached parchment paper, dust lightly with flour if sticky, and knead until smooth. Divide the dough into 3 pieces. Cover one piece of dough with another piece of parchment paper, and roll into a rectangle about 1/8 inch thick (the thickness of a nickel). It should roll out easily and cleanly. If not, dust lightly with flour and continue rolling. Remove the top piece of parchment paper. With a pastry cutter or very sharp knife, slice the dough into pieces about 1/2 inch square. Pierce each square carefully 2 or 3 with the tines of a fork.

Dip a small offset spatula in flour, and slide it under a row of squares to lift the squares off the paper. Transfer to a prepared baking sheet, and carefully separate the squares from one another a bit. They will not spread during baking. In a medium-sized bowl, combine sugar and ground cinnamon to taste, and sprinkle liberally over the tops of the squares arranged on the baking sheet. Place in the center of the preheated oven and bake for about 7 minutes or until lightly golden brown, rotating once during baking. Repeat with the remaining pieces of dough. Allow to cool for a few minutes on the baking sheet. They will crisp as they cool.





Oatmeal  
Cookies

## Oatmeal Cookies

1 1/2 cups (210 g) high-quality all-purpose gluten-free flour  
1 1/4 teaspoons xanthan gum (omit if your blend already contains it)  
1 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/4 teaspoon ground cinnamon  
8 ounces semi-sweet chocolate chips

1/2 cup (100 g) granulated sugar  
1 cup (218 g) light brown sugar  
3 cups (300 g) certified gluten-free old fashioned oats  
8 tablespoons (112 g) unsalted butter, at room temperature  
2 extra-large eggs at room temperature, beaten  
1 teaspoon pure vanilla extract

Preheat your oven to 325 °F. Line rimmed baking sheets with unbleached parchment paper and set them aside.

In a large bowl, place the flour, xanthan gum, baking soda, salt and cinnamon, and whisk to combine well. Place the chocolate chips in a medium-sized bowl, add one tablespoon of the whisked dry ingredients, and toss the chips to coat them evenly. Set the chips aside.

Add the granulated and light brown sugars to the large bowl of dry ingredients, and whisk again to combine well, breaking up any lumps in the brown sugar. Add the oats, and stir to combine well.

Add the butter, and mix until combined (the butter will just moisten all of the other ingredients, but the dough won't hold together just yet). Add the beaten eggs and vanilla, and mix until the dough comes together. It will be very thick, and a bit difficult to stir. Add the chocolate chips and reserved dry ingredients to the dough, and mix to distribute the chips evenly throughout the cookie dough.

Drop the cookie dough by rounded tablespoon on the prepared baking sheets, about 2 inches apart. Place the baking sheets in the freezer until firm, about 15 minutes. Once chilled, place the baking sheet in the center of the preheated oven, and bake for about 12 minutes, or until lightly golden brown all over (and a bit browner around the edges). The cookies will still be soft to the touch. Judge their readiness by color, not firmness. Remove the baking sheet from the oven, and allow the cookies to cool on the baking sheet until firm (about 10 minutes). Transfer to a wire rack to cool completely.

# Thin Mint *style cookies*



## Thin Mints

### FOR THE COOKIES

5 tablespoons (70 g) unsalted butter  
4 ounces semi-sweet chocolate, chopped  
1/4 teaspoon pure vanilla extract  
1/2 teaspoon pure peppermint extract  
3/4 cup (105g) high-quality all-purpose gluten-free flour  
1/4 teaspoon xanthan gum (omit if your blend already contains it)

1/2 cup (40g) unsweetened natural cocoa powder  
1/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/2 cup (100g) sugar

### FOR THE GLAZE

1/2 pound dark chocolate, chopped  
pure peppermint extract, to taste

Preheat your oven to 300°F. Line rimmed baking sheets with unbleached parchment paper and set them aside.

In a medium-size microwave-safe bowl, place the butter and all of the semi-sweet chocolate except for 3 to 4 1 1/2-inch-size chunks. Microwave at 70% power for 45 seconds at a time, stirring in between, until melted and smooth. Add the reserved chunks of chocolate, and stir until the chocolate has begun to thicken a bit and the chunks have melted. Add the vanilla extract and peppermint extract, and stir to combine. Set the chocolate aside.

In a large bowl, place the flour, xanthan gum, cocoa powder, baking soda, salt and sugar, and whisk to combine well. Add the chocolate mixture, and mix until the dough comes together. Press the cookie dough into a disk. Place the dough between two sheets of unbleached parchment paper, and roll it out until it is about 1/4 inch thick. Cut out rounds about 1 1/2-inches in diameter, and place them, 1-inch apart, on the prepared baking sheets. Place the baking sheet in the center of the preheated oven and bake for 7 minutes. Remove from the oven, and allow to cool completely on the baking sheet.

Once the cookies are cool, make the glaze. Place all of the dark chocolate except for 3 to 4 1 1/2-inch-size chunks in a medium-size, microwave-safe bowl. Melt the chocolate in the microwave as before, and stir in the peppermint extract. Place the cookies, one at a time, in the glaze. Press down on the cookie with the tines of a fork, then flip it gently in the chocolate. Pull the cookie out of the chocolate by slipping the fork under it and bobbing the cookie on the surface of the chocolate a few times before pulling it along the edge of the bowl and carefully placing it on a clean sheet of parchment paper. Allow the chocolate to set at room temperature.



## Whole Grain Flour Tortillas

## Whole Grain Flour Tortillas

1 3/4 cups (245 g) high-quality all-purpose gluten-free flour  
1 teaspoon xanthan gum (omit if your blend already contains it)  
4 tablespoons (34 g) sweet white sorghum flour  
2 tablespoons (25g) whole grain teff

1 1/2 teaspoons baking powder  
1 teaspoon kosher salt  
4 teaspoons (19 g) extra-virgin olive oil  
6 to 7 fluid ounces water, at room temperature

In a large bowl, place the all-purpose flour, xanthan gum, sorghum flour, whole grain teff, baking powder and salt, and whisk to combine well.

Heat a flat cast iron skillet over medium-high heat until very hot. Cut a gallon-sized zip-top bag along the sides, and then in half into two equal rectangles. Cut off and discard the zip-top, and set the plastic aside.

Create a well in the dry ingredients, add the oil and 6 ounces of the water and mix to combine with a large spoon. The dough should begin to come together quickly. Press the dough together into a ball with your hands. It should be relatively stiff, but not so dry that it crumbles. If it is too soft, add more all-purpose flour by the tablespoon and work it into the dough. If it is too dry, add more water by the tablespoon.

Divide the dough into 6 equal parts. Press one piece of dough into a disk, and then place the disk between the two pieces of plastic. Roll out into a round about 7 inches in diameter and about 1/8 inch thick, the thickness of a nickel. Remove the plastic and carefully place the tortilla in the hot skillet. Allow to cook undisturbed until the tortilla begins to pull away from the pan around the edges (about 45 seconds in a very hot pan). With a flat, wide spatula, flip the tortilla over and press it down with the spatula for about 15 seconds. This second side will not blacken or brown much. Remove the tortilla from the skillet and cover with a moist tea towel. Repeat with the remaining dough, stacking the tortillas under the towel.

Wrap the tortillas tightly in the towel until ready to use. They should stay pliable for a few hours wrapped in a moist towel. Drizzle with water and place in the microwave for 30 seconds if they stiffen before you use them. Flour tortillas are best served fresh. They freeze very well when assembled into burritos.



## "Rolo"-style Cupcakes

### Rolo-Style Cupcakes

#### FOR THE CUPCAKES

1 cup (140g) high-quality all-purpose gluten-free flour  
1/2 teaspoon xanthan gum (omit if your blend already contains it)  
3/4 cup (60g) natural unsweetened cocoa powder  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon kosher salt  
1 cup (200g) granulated sugar  
2 ounces (56g) semi-sweet chocolate, chopped  
8 tablespoons (112g) unsalted butter, at room temperature  
2/3 cup (151g) plain yogurt, at room temperature  
1/4 cup (77g) prepared caramel sauce  
1 1/2 teaspoons pure vanilla extract

#### FOR CHOCOLATE FROSTING

4 tablespoons (56g) unsalted butter, at room temperature  
5 tablespoons (60g) vegetable shortening  
2 1/2 ounces (70g) semi-sweet chocolate, chopped  
1 teaspoon pure vanilla extract  
1 3/4 cup (200g) confectioner's sugar  
1 tablespoon light corn syrup

#### FOR THE SALTED CARAMEL FROSTING

4 tablespoons (61) unsalted butter, at room temperature  
5 tablespoons (60g) vegetable shortening  
1 1/2 cups (172g) confectioner's sugar  
1/2 cup (154g) prepared caramel sauce, salted to taste with kosher salt  
Rolos, for decoration

Preheat your oven to 325°F. Grease or line a standard 12-cup muffin tin and set it aside.

In a large bowl, place the flour, xanthan gum, cocoa powder, baking powder, baking soda, salt and granulated sugar, and whisk to combine well. Set the bowl aside.

Place the 2 ounces chopped chocolate and 8 tablespoons butter in a small, microwave-safe bowl. Microwave for 45 seconds at a time on 60% power, stirring well in between, until melted and smooth. Set aside to cool briefly.

To the bowl of dry ingredients, add the yogurt, caramel sauce, vanilla and eggs, then the chocolate and butter mixture, and mix to combine. The batter will be thick. Fill the prepared muffin wells a bit less than 3/4 of the way full.

Place the cupcakes in the center of the preheated oven and bake, rotating once, until a toothpick inserted in the center of a middle cupcake comes out with a few moist crumbs attached, about 20 minutes. Remove the cupcakes from the oven and allow them cool for 10 minutes in the pan. Transfer to a wire rack to cool completely.

## Rolo-Style Cupcakes (cont'd)

To make the chocolate frosting, in the bowl of a stand mixer fitted with the paddle attachment, beat the butter and shortening until light and fluffy. Place the 2 1/2 ounces chopped chocolate, in a small, microwave-safe bowl. Microwave for 45 seconds at a time on 60% power, stirring well in between microwaving, until melted and smooth. Add the vanilla to the melted chocolate, and stir to combine. Pour the chocolate mixture into the mixer, and beat to combine well with the butter and shortening. Add 1 3/4 cup confectioner's sugar to the mixer, and mix until well-combined. With the mixer on low speed, add the corn syrup. Mix until light and fluffy. Transfer the chocolate frosting to a separate bowl, and clean out the mixer bowl.

To make the salted caramel frosting, beat the butter and shortening until light and fluffy in the bowl of the stand mixer fitted with the paddle attachment. Add the final 1 1/2 cups confectioner's sugar to the bowl, and mix until well-combined. With the mixer on low speed, slowly pour in the 1/2 cup salted caramel sauce. Mix until light and fluffy.

To assemble the cupcakes, with a pastry bag fitted with a small plain pastry tip, pipe a thin layer of chocolate frosting on top of each cooled cupcake. With another pastry bag fitted with a large star tip, pipe a thick swirl of salted caramel frosting on top of the chocolate frosting. Top each cupcake with a Rolo.

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