

## Caramel Apple Cupcakes

Cupcakes prep time: 20 minutes; bake time: 15 minutes at 375

Frosting total time: about 1 hour, 15 minutes

Makes 12 cupcakes



Note: This cake recipe is for high altitude. If you're at regular altitude, use your favorite vanilla cake recipe and add in the apples and spices or your favorite spice cake recipe and add in the apples. If the recipe or box mix makes 24 cupcakes, double the apple/spice amounts indicated below.

*For the cupcakes (high altitude):*

1/2 cup butter

3/4 cup sugar

2 eggs

1 1/4 teaspoons baking powder

1/4 teaspoon salt

1 teaspoon cinnamon

1/8 teaspoon nutmeg

1/8 teaspoon allspice

3/4 cup milk

1 1/2 cup cake flour

1/2 green apple, peeled and diced

*For the frosting (any altitude):*

1/2 cup butter

8 ounces brown sugar (about 1 cup + 2 tablespoons packed)

1/4 cup milk

1/8 teaspoon baking soda

1/2 tablespoon light corn syrup

2 cups powdered sugar

*For the caramel sauce (any altitude):*

Caramel sauce for ice cream or

5 caramel candies

1-2 tablespoons cream

To make the cupcakes, preheat your oven to 375 degrees and line a muffin pan with 12 liners.

In a mixing bowl, cream together the butter and sugar until light and fluffy. Add in the

eggs until incorporated. Mix in the baking powder, salt, cinnamon, nutmeg, and allspice. In two additions, add in the flour alternating with the milk. Mix until just incorporated and then fold in the diced apples.

Fill the cupcake liners with about 1/4 cup of batter or about 3/4 of the way full. Bake for 15 minutes or until a toothpick comes out clean. Let cool.

While the cupcakes are baking and cooling, make the frosting. In a medium saucepan, melt the butter over medium heat. Add in the brown sugar and bring to a boil while stirring. Stir in the milk, baking soda, and corn syrup and bring to a boil again. Remove from heat and cool completely (about an hour). Transfer to a mixing bowl, add the powdered sugar, and mix on medium speed until it's creamy and smooth.

Transfer the frosting to a piping bag and pipe onto the cupcakes. Drizzle on the premade caramel sauce or make your own by microwaving the caramel candies with cream until melted and smooth.

Frosting recipe from [Big Book of Cupcakes](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*