

Apple Pie Cupcakes

Yield: 22-26 Cupcakes **Total Time:** 1 hour

Ingredients:

For the Cupcakes:

- 1 ½ cup all purpose flour
- 1 ½ cup cake flour*
- 1 tbsp baking powder
- ½ tsp salt
- 1 ½ tbsp cinnamon
- ⅛ tsp nutmeg
- ⅛ tsp ground cloves
- 1 cup unsalted butter, softened (2 sticks)
- 1 ¾ cup sugar
- 4 large eggs, room temperature
- 2 tsp vanilla
- 1 ¼ cup milk

For the Apple Topping

- 1 tbsp unsalted butter
- 3 cups peeled and chopped apples**
- ¼ cup sugar
- ½ tsp cinnamon
- ¾ cup water, 2 tbsp water (separate)
- 2 tsp cornstarch

For the Frosting:

- 1 cup unsalted butter, softened (2 sticks)
- 4 cups powdered sugar
- 1 tbsp vanilla extract
- Pinch of salt

For the Cinnamon Sugar Topping:

- 1 tbsp sugar
- ½ tsp cinnamon

Directions:

1. Preheat oven 350° F. Line muffin tins with cupcake liners and set aside.
2. Mix together flours, salt, cinnamon, nutmeg, and cloves.
3. Cream butter and sugar together with electric mixer until pale and fluffy. Add in eggs, one at a time. Then, add vanilla.
4. Alternate combining dry ingredients and milk. Dry mixture should be added in thirds, and milk should be added in halves.
5. Divide evenly among cupcake liners, filling ¾ full. Bake 20 minutes until golden brown, and a toothpick inserted comes out clean. Make sure to rotate pans halfway for an even bake.
6. While the cupcakes are in the oven, work on the apple topping. Make sure apples are peeled and chopped into small cubes. Heat butter in a medium saucepan, and add in apples, cinnamon, and sugar. Heat until the liquid from the apples begins to release, and add the water. Bring to low simmer, and cook until apples are tender. In a separate bowl, combine the 2 tablespoons of water with the cornstarch, and add to saucepan. Stir for 1-2 minutes on medium heat until mixture thickens. Make sure apple topping is completely cool before adding to cupcakes.
7. For the frosting, mix the butter and powdered sugar. Add in vanilla and salt. Beat until the frosting has stiff peaks; it should be light and fluffy.
8. For cinnamon sugar topping, just mix together the cinnamon and sugar.
9. To assemble, pipe frosting around the edge of the cupcake, creating a wall. Then, sprinkle frosting with the cinnamon sugar topping. Finally, distribute the apple topping among all the cupcakes.