

CARAMEL APPLE CUPCAKES

★★★★★ *4.8 from 4 reviews*

Caramel Apple Cupcakes made with a spiced apple cupcake and topped with caramel icing. They melt in your mouth and are such a delicious apple dessert idea!

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Prep Time: 30 minutes

Cook Time: 19 minutes

Total Time: 49 minutes

Yield: 22-24 Cupcakes

1x

Category: Cupcakes

Method: Oven

Cuisine: American



INGREDIENTS

APPLE SPICE CUPCAKES

1 2/3 cups all purpose flour

1/2 cup brown sugar

1/2 cup sugar

1/4 tsp baking soda

1 1/4 tsp baking powder

1 tsp cinnamon

1/8 tsp nutmeg

3 egg whites

2 tsp vanilla extract

1/2 cup sour cream

1/2 cup milk

3/4 cup salted butter, slightly melted

1 large apple, peeled and chopped

CARAMEL BUTTERCREAM

1 cup salted butter

1 cup shortening

8 cups powdered sugar

3/4 cup + 2 tbsp [caramel sauce](#)

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Whisk together flour, sugars, baking soda, baking powder, cinnamon and nutmeg in a large mixing bowl.
3. Add egg whites, vanilla extract, sour cream, milk and butter and mix on medium speed just until smooth. Do not over mix.
4. Stir in chopped apples
5. Fill cupcake liners about 3/4 full.
6. Bake 17-19 minutes.
7. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.
8. To make the buttercream, combine butter and shortening and mix until smooth.
9. Add 4 cups of powdered sugar and mix until smooth.
10. Add caramel sauce and mix until smooth.
11. Add remaining powdered sugar and mix until smooth.
12. Top cupcakes with icing and a drizzle of caramel.

Nutrition Facts

Serving Size 1 Cupcake
Serves 24

Amount Per Serving

Calories 540

% Daily Value*

Total Fat 22.9g 29%

Cholesterol 37.8mg 13%

Sodium 169.4mg 7%

Total Carbohydrate 85.3g 31%

Sugars 80.3g

Protein 1.8g 4%

Vitamin A 14% Vitamin C 0%