

- There caramel apple cupcakes are a spiced cupcake filled with chopped apples and topped with a delicious caramel buttercream. The flavors are amazing, the cupcakes are moist, and they are just perfect for fall. Hi, I'm Lindsay from "Life, Love and Sugar," and today we're making caramel apple cupcakes. So to start with our caramel apple cupcakes, we're gonna start with our dry ingredients. We're gonna grab our all-purpose flour, our baking powder, salt, and then we've got cinnamon and nutmeg. And mix all this together and then set it aside. Now we're gonna cream our butter and sugars together and our vegetable oil. I like to use a little bit of butter and vegetable oil so that you get the benefit of the flavor of butter, but the moisture that you get from vegetable oil, and we use a mix of regular granulated white sugar and brown sugar, which adds not only flavor but some additional moisture. Cream all this together for about three minutes, until it's light and fluffy. All right, so when it's nice and light in color and fluffy in texture, it's all creamed together, and you're ready to go, the next thing we're gonna add in is our vanilla extract and some sour cream. One nice thing about these cupcakes is the apples don't sink way down to the bottom of the cupcakes, and one of the reasons is just using things like sour cream to help keep that batter thick, even though it's still moist. And we're gonna add our eggs, one at a time, and then combine well after each addition. We're gonna alternate between adding the dry ingredients and the milk. We're gonna start by adding about half of the dry ingredients. So now we'll go ahead and add our milk, and we'll mix that together. And we'll add the rest of our dry ingredients. So now that that's done, we can go ahead and add our chopped apples and stir those in. I'm using Granny Smith apples, but feel free to use whatever your preference is. Now fold these into your cupcake batter. I've got my cupcake pan here, ready to go with our liners, and we're gonna fill these about 3/4 full. Right, now I'll pop these in the oven for about 15 to 20 minutes. All right, so once your cupcakes are baked and cooling, we're gonna go ahead and make our caramel buttercream. So we're gonna start with our butter and add that to our mixer. Go ahead and give that a mix, so that we get it nice and smooth and creamy. So now that our butter is smooth and creamy, we're gonna add our powdered sugar. It's an American-style buttercream, so it is a good amount of powdered sugar, but it adds both volume and stability to your frosting. So we're gonna go ahead and add about half of it to our butter, and mix that together. Right, so next we're gonna start adding some caramel sauce. I use one of the homemade caramel sauces from my website, which is what would recommend. It's important that you keep in mind that when you're adding your caramel sauce to your frosting, you don't want to add too much, or it'll thin it out, and then it'll get really hard for it to stay on top of your cupcakes, but you also wanna add enough so that your frosting isn't too thick, 'cause this'll help thin out the thick frosting. So one thing I like about my homemade caramel sauce is that at room temperature, and when it's cold, it's actually thicker than your average store-bought sauce, which is gonna be a lot thinner, so I can add more of this to my frosting and get a better caramel flavor and still have a thick enough

frosting, whereas a store-bought sauce is pretty thin, and you may not be able to get as strong of a flavor, 'cause you won't be able to add as much. So I definitely recommend the homemade sauce. So I'm gonna go ahead and add a few tablespoons to the frosting. The other thing to note is that it's nice to add this when it's at room temperature. If you add it when it's warm, like if you've just made the caramel sauce, it'll be a lot thinner, and so then, as it cools, your frosting will also thicken up, and then when you go to use it, it may seem like it's too thick and you may not understand why. So it's nice to add this when it's at room temperature, so you know that it's the right consistency that your frosting will be, when you add it to the cupcakes. All right, so now we're gonna keep adding our powdered sugar, and we'll mix until this is all combined and smooth. This is where you wanna make sure whether or not your consistency is right. You can actually use your finger and kinda test it, and I just tap my finger up against the frosting, and see how much sticks. So you wanna make sure that when you tap it, some sticks to your finger and some doesn't, so that it's thick enough that it stays on top of your cupcake, but also thin enough that you can pipe it easily, and it's not super thick and dry. Okay, so now that our frosting is at the right consistency, I'm just gonna add a pinch of cinnamon for a touch more flavor. We'll mix that in, and then we'll be ready to frost our cupcakes. So to frost the cupcakes, I'm gonna use the Ateco 847 piping tip and then we'll go ahead and swirl these onto our cupcakes. We're gonna add a nice little caramel drizzle on there, for some extra caramel flavor. I've got a Wilton number five round tip, and then I kind of do like little loops, like a flower. The final touch on these cupcakes is adding just a little slice of apple. I find that small apples work best, so that you have the right size for the top of the cupcakes. And now you have your caramel apple cupcakes, all ready to go and serve to your friends. They're such a fabulous fall treat. They're perfect for using up apples that you may have from apple picking. They're full of flavor. I love all the spice and the apples and the caramel together. They will be such a hit for you this fall. For the full recipe, head over to lifeloveandsugar.com.