



The Edible Garden

Recipe featured at *Cooking for Kids* demonstration, September 1

Caramel Apple Cupcakes

By: Nicole Friday, founder of The Cupcake Craze

Makes 24 cupcakes

Ingredients

for the cupcakes

2 ½ cups all-purpose flour
½ teaspoon baking soda
1¼ teaspoon baking powder
½ teaspoon coarse salt
1¼ sticks unsalted butter, room temperature
1 cup granulated sugar
3 large eggs, room temperature
2 teaspoons pure vanilla extract
1¼ cups sour cream, room temperature
Vanilla Ice Cream
Caramel Syrup
Reddi Whip Cream (optional)

for the apple filling

5 cups diced apples, peeled (Gala, Braeburn, Fuji)
1¼ teaspoon nutmeg
2 teaspoons cinnamon
1 cup granulated sugar
1 tablespoon pure vanilla extract
1½ sticks unsalted butter, cut into pieces

Instructions

1. Preheat oven to 350°F. Line muffin pans with paper liners. Whisk together flour, baking soda, baking powder and salt. Set aside.
2. With an electric mixer on medium-high speed cream butter and sugar together until light and fluffy. Add eggs, one at a time, scraping down sides as needed. Beat in vanilla extract. Add flour mixture and sour cream, alternating, ending with flour until just combined.
3. Divide batter evenly among lined cups filling three-quarters full. Bake, rotating pans halfway through until golden brown, and a toothpick inserted comes out clean, about 22 minutes. Transfer pans to rack or counter to cool before removing cupcakes.
4. To make the apple filling, whisk together sugar, nutmeg, and cinnamon. Melt butter in a sauté pan adding vanilla extract, once hot add diced apples with sugar mixture, stirring occasionally. Let soften and caramelize. Set aside.

5. To finish, use a paring knife to cut the center of each cupcake. Scoop candy apple filling into each hollowed-out cupcake. Then, top each cupcake with a scoop of ice cream, and drizzle with caramel syrup. Serve immediately.