

Apple Cider Cupcakes

Product: Applesauce Cake Mix

Recipe Summary

- **Makes:** 12 Cupcakes
- **Active Time:** 18-20 Minutes
- **Total Time:** 36-40 Minutes

Fresh Ingredients

- Eggs
- Butter

Staples

- Vegetable Oil
- Applesauce
- Apple Cider (Martinellis®)
- Powdered Sugar
- Apple Extract
- Nutmeg

Tools

- Standard Muffin Pan
- Decorative Paper Liners
- Medium Size Bowl
- Spatula
- Oven Thermometer
- Ziploc® bag

Ingredients

Cupcakes

- 1 Package Applesauce Cake Mix
- 2 large eggs
- 1/2 cup vegetable oil
- 1 cup applesauce

Topping

- 1/2 cup butter (softened)
- 1/4 cup apple cider
- 4 cups powdered sugar
- 1 teaspoon apple extract
- Touch of nutmeg (optional)



Directions

Cupcakes: Preheat oven to 350°F. Line standard muffin tins with decorative paper liners.

Combine eggs, oil, and applesauce in medium size bowl. Add mix. Gently whisk together until smooth. Divide batter into paper liners filling 2/3 full. Bake for 18 to 20 minutes or until an inserted cake tester comes out clean.

Remove from oven, cooling in tins for 10 minutes. Transfer to cooling rack and cool completely before decorating.

Topping:

Combine butter, apple cider, powdered sugar, and apple extract, whisking together until smooth and creamy.

Fill Ziploc® bag, snip off bottom corner, and using a circular motion gently squeeze frosting on each cupcake top.

Sprinkle nutmeg on top for garnish (optional).

