



Fall Fest! Caramel Apple Cupcakes

with Buttercream Frosting



2h



2 Servings

Nothing screams fall dessert quite like a crisp caramel apple. But have you ever struggled to successfully eat one? Same, which is why we ran to the kitchen and created this cupcake-caramel apple mashup. Easier to eat, simpler to make, and even more delicious. We've got you covered! (2p-plan serves 12; 4p-plan serves 24—nutrition reflects 1 cupcake)

WHAT WE SEND

- 2 Granny Smith apples
- 5 oz dark brown sugar
- 5½ oz apple juice
- ¼ oz warm spice blend
- 5 oz self-rising flour ⁴
- 4 oz caramel bits ^{2,3}
- 2 (2½ oz) confectioners' sugar

WHAT YOU NEED

- 14 Tbsp butter ²
- 1 large egg ¹
- neutral oil
- vanilla extract

TOOLS

- 12-cup muffin or cupcake tin
- medium skillet
- microwave
- handheld electric mixer

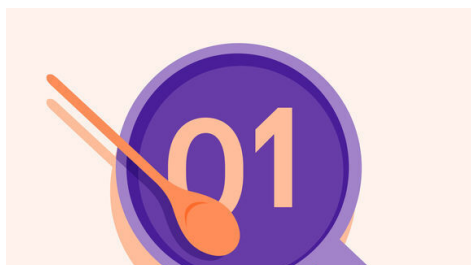
ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

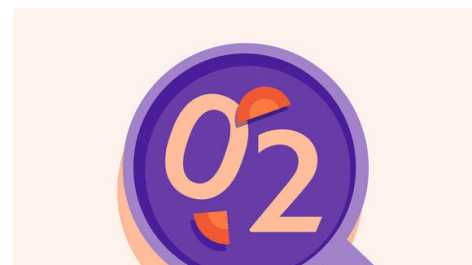
Calories 330kcal, Fat 19g, Carbs 42g, Protein 2g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line a 12-cup cupcake tin with paper liners or nonstick cooking spray. Set aside **10 tablespoons butter** in a medium bowl to soften until step 4.

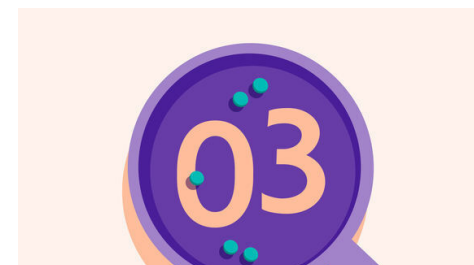
Peel and core **1 apple**. Cut into ¼-inch pieces. Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add apples and **1 tablespoon brown sugar**.



2. Cook apples & make batter

Cook **apples**, stirring, until well browned and moisture evaporates, 5–7 minutes. Cool to room temperature.

In a 2nd medium bowl, microwave **3 tablespoons butter** until melted. Whisk in ½ cup each of **brown sugar** and **apple juice**, **1 large egg**, **3 tablespoons oil**, and **1 teaspoon each of warm spice** and **vanilla** until smooth. Whisk in **flour** until just combined (it's ok if there's lumps).



3. Bake & make caramel

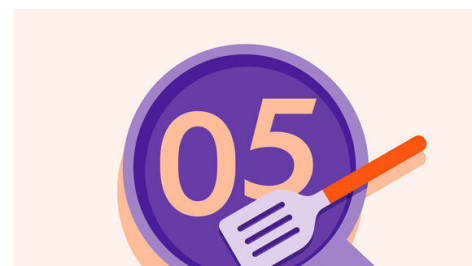
Fold **apples** into **batter**. Spoon into prepared cupcake tin, filling molds all the way. Bake on center oven rack until golden brown and a toothpick inserted in the center comes out clean, rotating halfway through, 18–22 minutes. Let cool completely.

Meanwhile, combine **caramel** and **2 tablespoons apple juice** in a bowl; microwave 30 seconds at a time, stirring in between, until smooth.



4. Make frosting

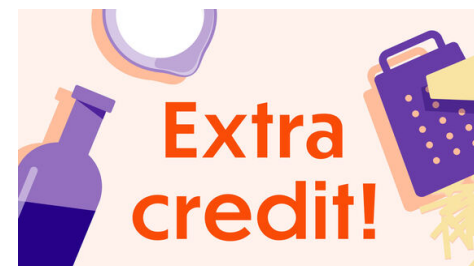
Using an electric mixer, beat **softened butter** and **confectioners' sugar** on low until sugar is fully incorporated. Increase speed to medium and beat until light and fluffy, 5–6 minutes. Add **half of the caramel sauce**, **¼ teaspoon warm spice**, and **½ teaspoon vanilla**; beat until combined. Transfer to a piping or resealable plastic bag, if desired.



5. Frost & serve

Halve and core **remaining apple**. Thinly slice 1 half (save rest for own use). Spoon or pipe **frosting** onto **cupcakes**.

Serve each **cupcake** with an **apple slice** and drizzle with **remaining caramel**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!