

# Caramel Apple Cupcakes

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## Cake Ingredients

- 1 $\frac{2}{3}$  cups all-purpose flour
- 1 tsp. ground cinnamon
- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{4}$  tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 1 cup brown sugar
- $\frac{1}{2}$  cup (1 stick) unsalted butter, melted
- 1 egg, room temperature
- $\frac{1}{4}$  cup sour cream, room temperature
- $\frac{3}{4}$  cup buttermilk, room temperature
- $\frac{1}{4}$  cup apple cider syrup



## Frosting/Decoration Ingredients

- $\frac{1}{2}$  cup (1 stick) unsalted butter
- 1 cup brown sugar
- $\frac{1}{3}$  cup plus 2 Tbsp. heavy cream, divided
- 3 cups powdered sugar

## Directions

1. Preheat your oven to 350°F. Line muffin tins with 12 cupcake wrappers.
2. Whisk together the flour, cinnamon, baking powder, baking soda, and salt in a medium bowl until uniform. Set aside.
3. In a large mixing bowl, whisk together the melted butter and brown sugar until the mixture is smooth and there are no more sugar lumps. Whisk in the egg, sour cream, buttermilk, and cider syrup until smooth. Stir in the dry ingredients until no lumps remain, but be careful not to overmix.
4. Distribute the batter evenly between your cupcake wrappers and bake for 20-23 minutes, or until a toothpick inserted in the center comes out clean and the tops spring back when pressed. Allow to cool completely on a cooling rack.
5. In a small saucepan, melt the remaining butter over medium heat. Whisk in the brown sugar and  $\frac{1}{3}$  cup of heavy cream, and continue to stir until the sugar is fully-dissolved. Bring the mixture to a boil and let it cook for 3 minutes. Transfer the caramel to a large mixing bowl and leave to cool at room temperature for 15 minutes. Beat in the remaining 2 Tbsp. of heavy cream until smooth, then beat in the powdered sugar 1 cup at a time until frosting reaches the desired consistency.
6. When cupcakes are completely cooled, decorate with frosting, sprinkles, chopped peanuts, and/or mini chocolate chips as desired. Store leftovers in an airtight container.