

## SALTED CARAMEL APPLE CUPCAKE RECIPE

### Cupcake ingredients (adapted from thefirstyearblog.com)

- 2 cups all-purpose flour (we have made this recipe gluten-free by switching out King Arthur's Measure for Measure Gluten-Free flour, using the same measurements).
- 1 ½ teaspoon (tsp) baking powder
- 1 teaspoon (tsp) baking soda
- ½ teaspoon (tsp) salt
- ½ teaspoon (tsp) cloves
- ½ teaspoon (tsp) allspice
- 1 stick butter (1/2 cup), room temperature
- 1 cup brown sugar
- 2 large eggs, room temperature
- 1 jar (9.5 oz.) Cherchies® Apple Butter Spread

### Salted Caramel Icing Ingredients (adapted from thefirstyearblog.com)

- 2 sticks butter (1 cup), room temperature
- ⅓ cup Homemade Caramel sauce (or your favorite jarred caramel sauce)
- ¼ teaspoon (tsp) salt
- 2 cups powdered sugar
- A little milk, cream, or half and half if needed to thin out the icing
- Caramel sauce to drizzle on top (optional)
- coarse sea salt to sprinkle on top (optional)

### Cupcake Preparations (adapted from thefirstyearblog.com)

Preheat the oven to 350°F.

Line a 12-cup muffin pan with cupcake liners and set the pan aside. Line 1 more cupcake pan with two liners (this recipe makes about 14 cupcakes).

While the oven is preheating, make the homemade caramel sauce. (If using jarred caramel sauce, then skip this step. Homemade caramel sauce is so easy and comes together in minutes). Directions below.

Whisk together the flour, baking powder, baking soda, salt, cloves, and allspice in a medium bowl. Set aside.

In a large mixing bowl, combine the room-temperature butter and brown sugar, and mix with an electric mixer until combined & creamy, about 30-60 seconds. Add in the room temperature eggs one at a time, and combine again with the mixer.

Add in Cherchies® Apple Butter Spread and lightly beat. Gradually add in the dry ingredients (flour mixture), mixing by hand with a spatula until it's just incorporated. The batter will be thick. Fill each muffin cup 3/4 full with batter. Bake for 19-21 minutes (rotating cupcake pan halfway through cooking) or until a toothpick inserted in the center comes clean. Ovens vary, so start checking for doneness around 17-18 minutes.



Allow the cupcakes to cool in the pan for 5-10 minutes, then move them onto a cooling rack to cool completely.

### **Salted Caramel Icing Preparation**

Place the room-temperature butter, cooled caramel sauce (if homemade), and salt in a mixing bowl. Turn an electric mixer on medium and beat the butter for 1 minute until it is whipped and fluffy.

Add in the powdered sugar, and beat again on low for 1-2 minutes, scraping down the sides of the bowl with a rubber spatula or until everything is incorporated. Add a tablespoon of milk, cream, or half-and-half if the icing is too thick, and beat until creamy.

In a plastic piping bag (or ziplock bag with the corner snipped off), fit with a piping tip (I used a Wilton 1M tip) and add the frosting. Push the frosting down into the bag. Twist the top of the bag closed and pipe the frosting onto the cupcakes in a circular motion. Drizzle with caramel sauce and sprinkle with coarse sea salt (optional).

This delicious recipe brought to you by Cherchies® Specialty Foods  
<http://blog.cherchies.com/home/2021/9/29/salted-caramel-cupcake-recipe>