

## More Caramel Apple Cupcakes...

We so loved yesterday's batch of Upside-down Caramel Apple Cupcakes that I decided to make some more but this time right way up. I had a dozen plain spice cupcakes left over to use.

This time around I peeled and chopped 2 large Pink Lady apples which are excellent for cooking with. They held their shape wonderfully and didn't break down when stirred into the caramel even once they were tender.

### Caramel Sauce

10 oz unsalted butter  
2/3 cup brown sugar  
2/3 cup dark brown sugar  
1/2 teaspoon of nutmeg  
1 tablespoon of cinnamon  
pinch salt



Melt the butter over medium heat in a pan. Add the sugars and spices. I cooked this reducing the heat a little until it bubbled and didn't look so watery on top.

To test my caramel I place a teaspoon full of the sauce on a glass plate and pop it in the freezer for a few minutes to see how it's setting up. You don't want a hard toffee like caramel in your cupcakes. When you get a nice soft but not runny consistency add the chopped apples and continue to cook until the apples are tender... I wasn't adding them to the oven this time since I was using cupcakes I had made previously, so I needed to cook them a little longer.

Cut a small cap from the top of the cupcakes by diagonally inserting a sharp knife into the cupcakes from the edge towards the center about one inch. Cut around until a small cap pops out. You can see the shape of the well in the image below. I trim off the point on these caps so they sit flat when I put them back on top of the caramel apple filling.

Add a heaped teaspoon of the caramel apple filling to the cupcakes. Replace the trimmed caps and sprinkle with powdered sugar. I think these look so festive and use colored cupcake papers to suit the season. Great for those Fall parties, Thanksgiving and other Holiday festivities.

As always, if you have any questions be sure and drop me a line. I love hearing from you all and will do my best to answer in a clear manner... Often I think my instructions are clear but then again... 😊 Cheers for now, Colleen