

All in One Bake Shop



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Apple Spice Cupcakes



Cupcakes

- 3 C cake flour
- 1 1/2 Tbsp baking powder
- 1/2 tsp salt
- 2 sticks butter - room temp
- 2 C brown sugar
- 4 eggs
- 2 tsp cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 3 C finely chopped apples (use good baking apples such as Granny Smith, Gala or Braeburn)
- 2 Tbsp vanilla
- 1 3/4 C buttermilk

Preheat oven to 325 degrees. Combine flour, baking powder and salt and set aside. Cream butter and sugar together until light and fluffy. Add eggs - 1 at a time waiting until incorporated before adding the next. Add cinnamon, cloves, nutmeg and vanilla and mix. Alternate adding the flour mixture and then the buttermilk - half of each at a time. Add chopped apples. Mix for another minute until well mixed. Scoop batter into lined cupcake pans. Bake for about 25 minutes until cake springs back. Makes 36 cupcakes.

Icing

I like to use cream cheese icing with these cupcakes and I top the icing with a sliver of candied jalapeno for a kick and additional flavor.

Candied Jalapeno

- A couple of fresh jalapenos
- 1C water
- 2 C granulated sugar
- 1 C granulated sugar

Slice fresh jalapeno the long way to get strips. Discard seeds. Slice into thin strips. Bring the water and the 2 C sugar to a boil. Add the jalapeno strips. Simmer for 30 minutes. Be sure to run the fan – depending on the heat of your jalapenos, this can be pungent! Strain and separate the strips and coat with the additional cup of granulated sugar. Place on a parchment lined baking sheet. Let set at room temperature for a couple of hours and the sugar will form a crust around the jalapeno.

Cream Cheese Icing

- 8 oz cream cheese
- 8 oz (2 stick butter)
- 16 oz (1 lb) powdered sugar (3 3/4 C)
- 1 Tbsp vanilla bean paste

Have the butter and the cream cheese at room temperature. With the paddle attachment, cream the butter and cream cheese together and slowly incorporate the powdered sugar. Add the vanilla. Mix until light and creamy.