



PREP: 30  
COOK: 30  
SERVES: 12

## Salted Caramel Apple Pie Cupcakes

All the best bits of apple pie, rolled into one very indulgent cupcake. Just wait until you taste the Salted Caramel buttercream...

### Ingredients

#### Cupcakes

1 1/3 cup (200g) self-raising flour, sifted  
1/2 tsp ground cinnamon  
1/2 tsp ground nutmeg  
100g unsalted butter, softened  
185g caster sugar  
2 tsp [Queen Organic Vanilla Essence](#)  
2 large eggs  
1/2 cup (125ml) milk

#### Apple Filling

4 apples, peeled, cored and chopped into cubes

### Method - Cupcakes

#### STEP 1

Preheat oven to 160°C (fan forced). Line a 12 hole cupcake tin with cupcake cases.

#### STEP 2

Combine flour and spices in a bowl. Set aside.

#### STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, or using a hand mixer, cream butter, sugar and Vanilla Essence until light and fluffy - about 5 minutes. Add eggs one at a time and beat well after each addition.

#### STEP 4

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## Ingredients

30g unsalted butter  
1/4 cup (55g) brown sugar  
3 tsp lemon juice  
1/2 tsp ground cinnamon  
2 tsp Queen Vanilla Bean Paste

### Salted Caramel Buttercream

200g butter  
350g icing sugar  
1 tsp Queen Salted Caramel Flavour

## Method - Cupcakes

Add half the flour mixture, followed by half of the milk, mixing until combined. Repeat with remaining flour mixture & milk. Fill cupcakes case 3/4 cup (approx. 1/4 cup – 60ml of batter per standard size cupcake case) and bake for 18-20 minutes or until cupcakes bounce back when pressed. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

## Method - Apple Filling

### STEP 1

Place butter and sugar in a frypan over medium heat until melted. Add apple, cinnamon and Vanilla Bean Paste. Cook, stirring occasionally until apples have softened and liquid has thickened. Set aside to cool.

## Method - Salted Caramel Buttercream

### STEP 1

Place butter and Salted Caramel Flavour in the bowl of a stand mixer and beat on medium-high speed for 5 minutes until pale and fluffy.

### STEP 2

With mixer off, sift in icing sugar. Return to mixer and beat on low until combined, then increase to high and beat for 2-3 minutes.

### STEP 3

Spoon into piping bag fitted with an open star tip, pipe around the circumference of the cupcake, leaving a space in the middle. Fill with cooled apple filling.

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