

Pecan Apple Cupcakes

INGREDIENTS

1 box vanilla cake mix (15 oz)
3 eggs
1/2 cup water
1/3 cup vegetable oil
1 TBSP apple pie spice
1 cup chopped pecans + 2 TBSP
1 1/2 cups peeled, grated apples
2/3 cup heavy cream
3/4 cup semi-sweet chocolate chips
1/2 cup butter, room temperature
4 oz. cream cheese, room temp.
3 oz. white chocolate chips

TOOLS NEEDED

Electric mixer
Cupcake baking pan
Cupcake paper liners
Pastry bag and piping tip

DIRECTIONS

Heat oven to 325 degrees. Line 24 cupcake cups with paper.
Beat cake mix, eggs, water, oil, and apple pie spice for two minutes.
Stir in one cup of pecans and grated apples. Divide batter in 24 cupcakes.
Bake for 18-20 minutes and then allow to cool completely.

Bring heavy cream to a simmer in saucepan and remove from heat. Stir in semi-sweet chocolate chips, mixing until smooth. Allow to cool slightly before spooning evenly over the top of cooled cupcakes.

Melt white chocolate chips and allow to cool. Then proceed to beat butter, cream cheese and white chocolate until fluffy. Use pastry bag to apply frosting to cupcakes. Sprinkle remaining pecans last.

Superhero Tip: While the apple pie spice is lovely, you do not need it if it isn't readily available in your stores. You can also use pears in place of grated apple!

Second **Superhero Tip:** Split the batter into two round cake pans to make a layer cake. Spoon the chocolate cream mixture in middle of cakes, then frost outside of cake with white chocolate frosting.

Shank You Very Much

Find more recipes on my blog