

Caramel Apple Minis

Ingredients:

1 box of caramel cake mix (with water, oil and eggs to make according to box)
1 stick (1/2 c.) of salted butter (softened to room temp!)
1 stick (1/2 c.) of unsalted butter (softened to room temp!)
1 3/4 cups of powdered sugar
1/2 packet of Crytal Light Appletini Drink mix
1 1/2 tsp. vanilla (clear!!)
1 bag of Kraft Caramel bits

Directions:

Make cake mix according to box, and divide into mini muffin tins (makes approx.48 mini cupcakes).
Bake at 350 degrees according to box.
Cool completely.
Place butters, sugar, drink mix and clear vanilla in a large mixing bowl and beat on low until combined and then on high until light and whipped.
Pipe frosting over the top of cooled cupcakes and top with a caramel bit.

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