



Fall Apple Cupcakes

INGREDIENTS:

- 1 boxed white cake mix (plus oil, water and eggs to make according to package)
- Food coloring gels in desired colors.
- 1/2 cup of mini chocolate chips (if making core)
- 2 sticks (1 cup) salted butter, softened
- 2 sticks (1 cups) unsalted butter, softened
- 3 cups powdered sugar
- 2 tablespoons of vanilla
- Colored sugar sprinkles (in desired colors)
- Fondant for stems and leaves (or use pretzel sticks for the stems and spearmint gummy leaves instead!)

DIRECTIONS:

- Make cake mix according to package
- Remove one cup of batter and place in a separate bowl.
- Mix in mini chocolate chips.
- Bake in cakepop maker (or use a small mini-muffin tin), making 24 cake pops (or mini-muffins)
- Divide remaining batter into separate bowls and color using color gels. I did green, red and yellow apples, but you can do just one of those colors if you want.
- Place cupcake liners into tins and spoon just a small amount of batter into each liner.
- Use a cake pop to spread batter evenly into bottom of liner and then leave the cake pop in the center.
- Spoon remaining batter evenly over the cake pops, covering each pop completely.
- Bake at 350F degrees for 15-18 minutes.
- Make frosting by placing butters, powdered sugar and vanilla in a large mixing bowl and beating on high for 3-4 minutes until very light and fluffy.
- Use a medium cookie scoop to scoop frosting on each cupcake, and then turn cupcake upside down into a bowl of decorating sugar, pressing until all of frosting is covered in sugar.
- Decorate with fondant leaves and stems, or use pretzels and spearmint leaves.
- To use fondant, you can buy it already made in white and color it with gel in green and brown, or you can make it from scratch and color it the same way.
- Use a leaf fondant cutter to make leaves and just roll and cut the stems.
- If you are new to fondant, we did a tutorial on it. you can find it on easybaked.net It is MUCH easier than it seems like it would be, and you can make such cute decorations with it!
- Enjoy!