

## Fall Favorite Alert: Easy Homemade Caramel Apple Cupcakes You'll Make All Season Long

The Ultimate Caramel Apple Cupcakes: Moist, Spiced, and Topped with a Dreamy Caramel Frosting



**TIME**  
**25 to 30 min**

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**ChefManiac**

### INGREDIENTS

Caramel Apple Cupcakes:

Caramel Frosting:

### DIRECTIONS

1. **Step 1: Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin tin with paper or parchment liners and set it aside.
2. **Step 2: Mix the Wet Ingredients:** In a large mixing bowl, whisk together the eggs, brown sugar, and granulated sugar until the mixture is smooth and lightened. Whisk in the applesauce (or oil) and vanilla extract.
3. **Step 3: Combine Dry Ingredients:** In a separate, medium bowl, whisk together the flour, baking powder, cinnamon, and salt. Ensure the ingredients are well-distributed to avoid lumps of baking powder.
4. **Step 4: Form the Batter:** Gradually stir the flour mixture into the wet mixture, mixing only until just combined. Over-mixing will develop the gluten and result in a tough cupcake.
5. **Step 5: Fold in the Apples:** Gently stir in the shredded apples.
6. **Step 6: Bake:** Evenly divide the batter among the 12 lined muffin cups. Bake for 25 to 30 minutes, or until an inserted toothpick comes out clean or with a few moist crumbs attached.
7. **Step 7: Cool:** Transfer the cupcakes to a cooling rack and let them cool completely. Do not frost them while warm, or the caramel will melt and slide right off.
8. **Step 8: Make the Caramel Frosting:** Unwrap all the caramels and place them in a microwave-safe bowl. Stir in the heavy cream.
9. Microwave at 50% power for 1 minute. Stir well.
10. Repeat in 30-second intervals at 50% power, stirring between each, until the caramels are completely melted

and the frosting is smooth.

11. If the frosting gets too thick while you're working, microwave it for another 30 seconds at 50% power, stir, and continue.
12. Step 9: Frost and Serve: Spoon or spread a generous, thick layer of the caramel frosting onto the top of the completely cooled cupcakes. Serve immediately. Optional: Garnish with a sprinkle of sea salt or a small slice of fresh apple.

## SWAPS & NOTES

of caramel apples and apple pie , but is easy to serve at a party, a football tailgate, or just as a cozy weeknight treat.

If you like the idea of easy apple treats, you'll also love these Caramel Apple Nachos.

Ingredients Caramel Apple Cupcakes Ingredient Quantity Notes Eggs 2 Room temperature is key for a better emulsion.

Adds moisture and a deep, molasses flavor.

## TIPS FOR SUCCESS

Room Temperature Eggs: This is a key baking tip!

Room temperature eggs incorporate better into the batter, leading to a smoother, fluffier final product.

If you forgot to take them out, place them in a bowl of warm (not hot) water for 5-10 minutes.

Shred, Don't Chop: Grating the apples on a box grater is non-negotiable for this recipe.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fall-favorite-alert-easy-homemade-caramel-apple-cupcakes-youll-make-all-season-long/>