

## CARAMEL APPLE CUPCAKES

Makes 12

*For the caramel:*

150 g sugar  
100 ml whipping cream

*For the cupcakes:*

200 g peeled and deseeded apples  
1 tsp ground cinnamon  
50 g sultanas  
2 tbsp rum  
50 g marzipan paste  
120 g soft butter  
70 g sugar  
2 eggs (size M)  
1 egg yolk (size M)  
150 g flour  
1 tsp baking powder

*For the frosting:*

250 ml milk  
2 tbsp sugar  
20 g vanilla custard mix (half a packet)  
250 g butter

*Decoration:*

1 tbsp golden sugar pearls

Preparation:

1. For the caramel, gradually melt the sugar in a saucepan until golden brown. Add cream and simmer on a medium heat until the sugar has completely dissolved. Leave the caramel to cool.
2. Chop the apples into small pieces and sauté in a pan with 3 tbsp caramel. Add the cinnamon, sultanas and rum, and leave to cool.
3. Beat the butter, sugar and marzipan for approx. 3 min until fluffy. Gradually add the eggs and egg yolk and continue to mix.
4. Sieve the flour and baking powder into the butter mixture and fold together. Fold in the apple and sultana mix with a spatula.
5. Place paper cases into a muffin tin, and using a tablespoon distribute mixture evenly between the paper cases.
6. Bake in a preheated oven (top and bottom heat 180 degrees/ fan-assisted 170 degrees) for approx. 25 minutes.
7. Remove the cupcakes from the tin while still warm, and leave to cool on a wire rack.
8. For the frosting, mix together 5 tbsp of milk, the vanilla custard powder and the sugar. Bring the milk to the boil, add the vanilla custard powder and boil for 1 minute. Pour the mixture into a bowl, dice 80 g of cold butter and stir into the hot mixture until melted. Cover with foil and leave to cool at room temperature.
9. Whisk the remaining soft butter with 60 g of caramel until fluffy. Add the custard mixture one spoonful at a time. Using a table-spoon, coat the cupcakes with the caramel frosting, drizzle over the remaining caramel, and sprinkle with golden sugar pearls.

