

# Apple Cupcakes

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*Apples transform cupcakes into incredibly moist, fluffy cakes of subtle fruitiness. It's a delicious way to get a little more fruit into your diet.*

## Ingredients:

2 large apples, chopped  
½ cup water  
½ cup butter, room temperature  
1 cup sugar  
2 large eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda

## Directions:

- 1) Preheat oven to 350°F. Lightly grease 12 muffin cups or line with paper muffin liners.
- 2) Place apples and water in a medium pot; bring to a boil over high heat. Reduce to a simmer and cook until softened, 15 to 25 minutes. Transfer apples, using a slotted spoon, to a food processor; puree until smooth. Set aside.
- 3) Cream butter and sugar together in a large bowl until fluffy. Beat in eggs, one at a time, until incorporated. Add apple puree and vanilla; beat until smooth.
- 4) In a medium bowl, sift together flour, salt, and baking soda. Stir flour mixture into butter mixture, slowly beating to incorporate, until just combined.
- 5) Spoon into prepared muffin cups. Bake until tops are springy to the touch, 15 to 18 minutes. Transfer to a wire rack to cool.