

PREP: 55 min
COOK: 20 min
SERVES: 12

Apple Crumble Cupcakes

Not only do these cupcakes have the most delicious fluffy cinnamon buttercream & golden oaty crumble, they're filled with vanilla cinnamon pie apples! Everything that's great about apple crumble, all rolled into one perfect cupcake.

Ingredients

Vanilla Bean Cinnamon Cupcake

1 ½ cups (225g) self raising flour
1 pinch salt
2 eggs
2/3 cup (150g) caster sugar
180g salted butter, room temperature
½ cup (125ml) sour cream
1 tsp Queen Vanilla Bean Paste

Apple Filling

2 medium granny smith apples
Juice of ½ lemon (1 tbsp)
30g butter

Method - Vanilla Bean Cinnamon Cupcake

STEP 1

Preheat oven to 180°C (fan forced). Line a 12 hole cupcake tray with your chosen patty cases.

STEP 2

Cream butter, sugar, vanilla and cinnamon together on medium-high speed until light and fluffy. Add eggs one at a time beating well after each addition. Sift in the flour and add sour cream and mix until combined. Divide among 12 patty cases and bake for 15-20 minutes or until a skewer comes out clean.

Method - Apple Filling

STEP 1

Peel and dice apples into small cubes. In a medium mixing bowl, cover the apples with the lemon juice to prevent them from going brown.

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Ingredients

1/2 tsp Queen Vanilla Bean Paste
1/4 cup (55g) caster sugar

Brown Butter Cinnamon Icing

250g salted butter
160g cream cheese, softened
2 cups (300g) icing sugar, sifted
½ tsp cinnamon
1 tsp Queen Vanilla Bean Paste

Crumble

1/3 cup (50g) plain flour
¼ cup (40g) brown sugar
2 tbsp rolled oats
60g butter
¼ tsp cinnamon

Method - Apple Filling

STEP 2

In a medium saucepan, melt the butter. Add the sugar, cinnamon and vanilla and stir until combined. Add apples and lemon juice to the saucepan and cook with lid on over a low heat for 10-15 minutes or until apples are soft. Set aside to cool completely and begin to prepare icing and crumble.

Method - Crumble

STEP 1

Mix all ingredients together in a bowl until butter is mixed through evenly. Spread onto a baking tray lined with baking paper.
Bake in a 180°C oven for 15-20 minutes or until mixture appears dried and crumbly. Set aside to cool and the mixture will harden and become crunchy crumble.

Method - Brown Butter Cinnamon Icing

STEP 1

Melt butter in a small saucepan over medium heat and bring to a simmer. Butter will begin to turn a golden brown colour and once it does, take it off the heat immediately. Transfer butter to a heat proof bowl and place in the fridge to set.

STEP 2

Once the butter has set, but is soft to touch, whip in a mixer on high speed until softened. Add in the cream cheese and whip again on high speed until the mixture is light and fluffy. Add cinnamon and vanilla bean paste and mix to combine. Add icing sugar, and once combined, whip again on high for 1-2 minutes. Transfer to a piping bag with an open star tip to decorate.

Method - Decoration

STEP 1

Cut a hole in the centre of each cupcake using either a small knife or an apple corer. Fill cupcakes with the apple filling. Pipe icing on cupcakes and finish with a good smattering of homemade crumble.

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