

# Apple Spice Cupcakes

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Makes 12

## Ingredients

2 1/2 C all purpose flour  
2 t baking soda  
2 t cinnamon  
1/2 t nutmeg  
2 t salt  
1/2 C butter  
2 C sugar  
2 eggs  
2 t vanilla  
4 C shredded apple  
2 C powdered sugar  
1/4 C milk  
2 C sugar, colored red  
36 pretzel sticks  
36 green candy garnish/  
fondant

by [Taste Buds Kitchen](http://TasteBudsKitchen.com)  
[tastebudskitchen.com](http://tastebudskitchen.com)

## Instructions

1. Preheat oven to 350 degrees. Line muffin tins with paper liners and set aside.
2. Whisk together flour, baking soda, cinnamon, nutmeg and salt in medium bowl, set aside.
3. Put butter and sugar into bowl, mix until fluffy. Mix in egg and vanilla and apples.
4. Add flour mixture, scraping down sides of bowl as needed until just combined.
5. Divide batter among lined cups, filling halfway.
6. Bake until tops are springy to the touch, about 15-20 minutes.
7. Transfer to a wire rack, let cool completely.
8. For Glaze: Mix together the powdered sugar and milk to form a glaze. Gently dip the top of one cupcake into the glaze, followed quickly by dipping it in the colored sugar. Once dried, adorn with pretzel stick for the stem and the green candy garnish for a leaf. Repeat with remaining cupcakes.
9. Serve, savor and enjoy!