

# Caramel Apple Cupcakes

ingredients

2 cups flour

1/2 cup sugar

1 teaspoon salt

1 and 1/2 teaspoons baking soda

2 eggs

1 cup plain yogurt

1/4 cup apple sauce

1/4 cup melted butter

1 teaspoon vanilla extract

3 teaspoons cinnamon

1 and 1/4 cups diced granny smith apples

1 and 1/4 cups heath bits

## directions

preheat oven to 350. line a muffin tin with liners. peel and dice apples (set aside). combine all dry ingredients in a large bowl. mix together well. toss apples into the flour mixture. in a separate bowl combine eggs, yogurt, melted butter (not scalding), vanilla, and stir until well incorporated. add the yogurt mixture to the flour mixture and stir with a whisk. add heath bits. spoon batter into liners and bake for 20 minutes (or until a toothpick comes out clean). let cool slightly (but still warm so icing slightly melts). top with cream cheese icing, a drizzle of caramel sauce, more heath bits, and slices of granny smith apples. eat immediately with a fork! makes approximately 12 cupcakes.