



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

APPLE CRUMB CUPCAKES

CRUMBLE

½ cup all-purpose flour

¼ cup firmly packed brown sugar

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

4 tablespoons butter, well chilled and cut into pieces

CUPCAKES

1 package (15.25 ounces) Betty Crocker spice cake mix

3 eggs

1 cup water

½ cup vegetable oil

2 ½ cups peeled and small diced Granny Smith apples (about 4 medium apples)

No stick cooking spray

FROSTING

1 cup (2 sticks) unsalted butter, at room temperature

4 cups powdered sugar

2 tablespoons heavy whipping cream

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

¼ teaspoons salt

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper; set aside.
2. **For crumble:** In medium mixing bowl, combine flour, granulated sugar, brown sugar, and cinnamon. Add butter and mix together using fingertips. Spread crumb mixture onto prepared baking sheet.

3. Bake in 350 degree oven for 15 minutes, stirring halfway through cooking time, or until crumble is golden brown in color. Let cool and set aside.
4. **For cupcakes:** Line 20 muffin pan cups with paper baking cups; coat papers lightly with baking spray. Set aside.
5. In large mixing bowl, mix together cake mix, eggs, water, and oil; mix with hand mixer at medium speed for 2 minutes.
6. Using spatula, fold in diced apples.
7. Scoop batter evenly into prepared muffin cups.
8. Bake in 350 degree oven for 15 to 17 minutes or until wooden pick inserted in the center comes out clean.
9. Place cupcakes on wire racks and let cool completely.
10. **For frosting:** While cupcakes bake, place butter in large mixer bowl and beat until light and fluffy.
11. Add powdered sugar, cream, cinnamon, vanilla, and salt; beat until frosting is light and airy.
12. When cupcakes are cool, frost each cupcake and top with sprinkle of crumble.

