



JERNEJ KITCHEN

APPLE PIE CUPCAKES WITH SALTED CARAMEL

Apple Pie Cupcakes with Yogurt Topping and Salted Caramel are soft, nutty, rich in flavor and truly unforgettably delicious. Like eating apple pie.

MAKES	12	CUPCAKES
PREPARATION:	20	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	40	MINUTES

SALTED CARAMEL

50 g sugar (1/4 cup)

130 g whipping cream (1/2 cup + 1 tbsp)

APPLE FILLING

2 apples (150g (5.3 oz) peeled and diced apples)

1 tbsp butter

2 tbsp light brown sugar

1 tsp corn starch

50 ml apple juice (1/4 cup)

ground cinnamon, ground all spice

YOGURT TOPPING

200 g mascarpone (7/8 cup)

2 tbsp icing sugar

1/2 tsp vanilla essence

1 tsp lemon juice

50 g plain yogurt (or skyr) (3 tbsp)

80 g whipping cream (1/3 cup)

CUPCAKES

130 g all-purpose flour (1 cup - 1 tbsp)

SALTED CARAMEL

First prepare the salted caramel. Add sugar to a saucepan. Place over medium - high heat and leave until the sugar dissolves and becomes a nice, golden caramel. In a separate bowl bring whipping cream to a boil. Pour the whipping cream over the caramel in a saucepan and cook for about 2 - 3 minutes, stirring constantly. You will get a nice, creamy caramel. Remove from the heat, add a generous pinch of salt and set aside. Leave the caramel to cool to room temperature.

TIP

The caramel is very very hot so don't eat it until it cools to room temperature or you might get burnt.

APPLE FILLING

Prepare the apple filling: Peel the apples, remove the core and dice them on small cubes. Place a saucepan with butter over medium - high heat. Add the diced apples and cook for about 5 minutes for apples to soften a bit. Add the sugar and cook for another 5 minutes. Add the corn starch and apple juice and cook for another minute. If needed add more sugar, sometimes the apples aren't sweet, depending on your taste. We usually don't like our desserts too sweet. Add ground cinnamon, ground all spice and lemon juice. Stir to combine and remove from the heat. Set aside for about 30 minutes or until the mixture is at room temperature.

YOGURT TOPPING

In a bowl mix mascarpone with an electric mixer. Add icing sugar, vanilla essence, lemon juice and yogurt. Mix for another minute. In a separate, clean bowl mix whipping cream until you get soft peak. Incorporate the whipped cream into your

1 tsp baking powder
100 g ground hazelnuts (1 cup)
130 g butter (at room temperature)
(1 stick + 1 tbsp)
160 g sugar (3/4 cup + 1 tbsp)
2 eggs
75 g sour cream (or skyr) (1/3 cup)
1 tbsp Calvados (apple brandy) or
rum (optional)
1 tsp vanilla essence

TOOLS AND EQUIPEMENT

saucepan
[core remover](#)
kitchen knife
cutting board
electric mixer
bowl
piping bag, fitted with a 1 cm
(1/2 inch) round tip
kuhinjska lopatica
muffin tin
cupcake liners

mascarpone mixture. Transfer the yogurt mixture to a piping bag, fitted with a 1 cm (1/2 inch) round tip. Place in the fridge for 15 minut.

PREPARE THE CUPCAKE BATTER

In a bowl, stir to combine all-purpose flour, baking powder, pinch of salt and ground hazelnuts. Add butter and sugar to a separate bowl. Use an electric mixer to cream the butter and sugar together until light and fluffy. Occasionally scrape down sides of the bowl with a rubber spatula. At low speed, add eggs, one at a time, incorporating each egg into mixture before adding the next.

PREPARE THE CUPCAKE BATTER

Add sour cream (or skyr) to the butter mixture, mix. Then add the dry ingredients (flour, baking powder, salt, hazelnuts) and mix until just combined. Preheat your oven to 180 °C / 355 °C.

BAKE THE CUPCAKES

Divide the cupcake batter into 12-cup muffin tin lined with paper liners. Fill the cupcake liners for about 3/4. Place in the oven and bake for about 20 minutes at 180°C / 355 °C or until nice and golden. When the cupcakes are baked, remove them from the oven and let them come to room temperature.

APPLE PIE CUPCAKES WITH YOGURT TOPPING

With an [apple core cutter](#), or a teaspoon, cut out a circle in the center of the cupcake, going about 3/4 way down into the cupcake. Fill each cupcake with the apple filling, then top with a generous amount of yogurt cream topping and add a drizzle or two of salted caramel. Enjoy. Store the cupcakes in an airtight container for up to three days. Decorate just before serving.