

Apple-Stuffed Spice Cupcakes

Recipe By *Esty Wolbe*



Cooking and Prep:  30
m

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Here's a recipe to upgrade the box cake mix. These muffins have all the ease of cupcake mix, but they're bursting with autumn flavors! Cinnamon, nutmeg, apple pie and caramel, a perfect fall recipe. Make it with Esty in [Easy Does It With Esty](#).

Ingredients (14)

Batter

- 1 box yellow cake mix
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- eggs, as per box directions
- oil, as per box directions

water, as per box directions

Apple filling

1 (21-ounce) can **Gefen Apple Pie Filling**

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

Topping

1 (16-ounce) container **Gefen Whipped Topping**

1 (3.5-ounce) package instant vanilla pudding mix

caramel sauce, for drizzling

Start Cooking

Make the Cake

1. Mix all ingredients very well and fill cupcake cups three-quarters full. Bake at 350 degrees Fahrenheit for about 18-20 minutes as per box directions. Cool completely.
2. Using a melon baller, make a well in each cupcake to hold the apple filling.

Make the Filling

1. Chop up the contents of your canned apple pie filling and mix with spices until evenly distributed. Fill the well in each cupcake with the apple filling.

Make the Topping

1. Beat the whip topping and instant pudding together until stiff peaks form. Pipe onto each cupcake.
2. Drizzle store-bought caramel sauce over the top and serve.