

# Apple Cupcakes with Caramel Buttercream

Yield: 12 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/caramel-swiss-buttercream-recipe>

## Ingredients:

- cupcakes APPLE
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 eggs
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2/3 cup butter / melted and cooled
- 1 teaspoon vanilla
- 2 teaspoons orange juice
- 1/4 teaspoon orange zest
- 1 cup apple / grated
- buttercream CAMEL
- 3 cups powdered sugar
- 1/3 cup butter / room temperature
- 3 tablespoons caramel sauce
- 1/4 teaspoon cinnamon
- 2 milk + TB

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 80 milligrams
4. Fat: 17 grams
5. Fiber: 1 grams

6. Protein: 5 grams
  7. SaturatedFat: 10 grams
  8. Sodium: 470 milligrams
  9. Sugar: 47 grams
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