

Caramel-Apple Mini Cakes

8 ounces King Arthur Whole Wheat Flour, Premium or White Whole Wheat
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice or 1 teaspoon Apple Pie Spice
6 ounces unsalted butter
11 1/4 ounces brown sugar
3 large eggs
1 teaspoon vanilla extract
2 1/4 ounces boiled cider or frozen apple juice concentrate
4 ounces applesauce
12 ounces peeled, chopped apples (about 3 apples)
3 ounces walnuts, chopped



Frosting

2 1/2 ounces unsalted butter
1/4 teaspoon salt
3 1/4 ounces packed brown sugar
1 3/8 ounces corn syrup
1 1/2 ounces milk
6 ounces glazing sugar or confectioners' sugar
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Preheat the oven to 350°F. Grease the wells of a 12-well muffin pan, or line with paper cups.

Whisk together the flour, baking powder, salt, and spices; set aside.

Cream together the butter and sugar until light and fluffy. Beat in the eggs, stopping once or twice to scrape the sides and bottom of the mixing bowl.

Mix in the dry ingredients, vanilla, boiled cider and applesauce, stirring until evenly moistened.

Fold in the apples and walnuts.

Transfer the batter to the prepared pan. Bake for 20 to 22 minutes, or until a cake tester inserted in the center comes out clean. Cool the cakes for 15 minutes before turning out of the pan; cool completely before frosting.

To make the frosting: Melt the butter, stir in the salt, brown sugar, and corn syrup and cook, stirring, until the sugar melts. Add the milk, bring to a rolling boil, and pour into a mixing bowl to cool for 10 minutes. Stir in the sugar, vanilla, and cinnamon. Beat well; if the mixture appears too thin, add more confectioners' sugar. Spread on the cakes while the frosting is still warm.

Store at room temperature for 3 days, or freeze for up to a month.