

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

March, 2012

Caramel Apple Cupcakes

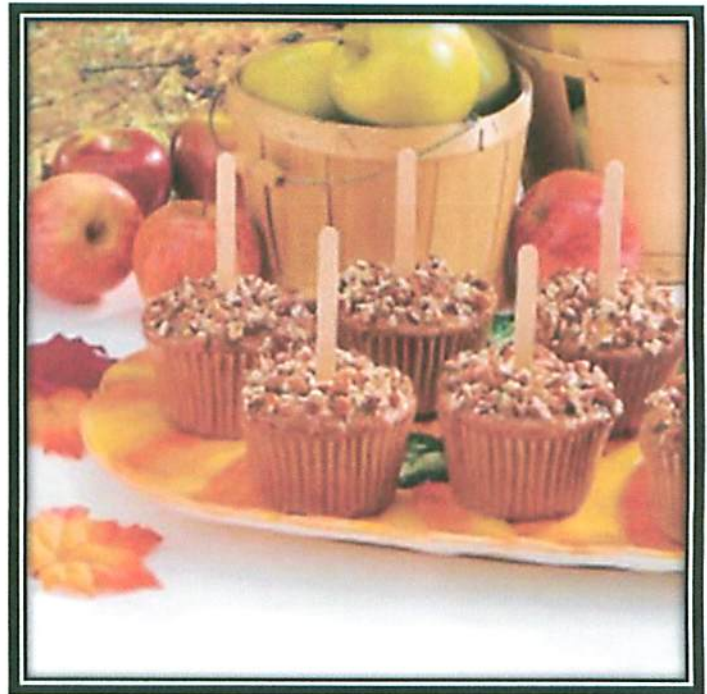
Ingredients:

- 1 package (18 ¼ oz.) spice or carrot cake mix
- 2 cups chopped peeled tart apples
- 20 caramels
- 2 Tbsp. milk
- 1 cup finely chopped pecans, toasted
- 12 popsicle sticks

Preparations:

- 1.) Prepare cake batter according to package directions; fold in apples.
- 2.) Fill 12 greased or paper-lined jumbo muffin cups three-fourths full.
- 3.) Bake at 350 degrees for 20 minutes or until toothpick comes out clean.
- 4.) Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 5.) In a saucepan, cook the caramels and milk over low heat; spread over cupcakes.
- 6.) Sprinkle with pecans and insert a popsicle stick into the center of each cupcake.

Makes 1 dozen



Find this recipe and many more at Fostersbodyandpaint.com