

# Caramel Apple Spice Cupcakes

Crunchy apple chunks in a moist spice cake topped with a fluffy buttercream striped with caramel.



Prep Time

20 mins

Active Time

20 mins

Total Time

40 mins

Course: Dessert    Cuisine: American



4.19 from 38 votes

Keyword: apples, buttercream, caramel, Fall Favorites, Holiday Dessert, spice cake

Yield: 24 people    Calories: 311kcal    Author: [SweetOrdeal.com](https://SweetOrdeal.com)

## Materials

### Cupcakes:

- 1 20 oz. can apple pie filling
- 3 eggs
- 1/3 cup vegetable oil
- 1 15.25 oz. box spice cake mix

### Frosting:

- 1 1/2 cups unsalted butter (3 sticks), room temperature
- 4 cups powdered sugar
- 1/2 tsp. apple pie spice
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1 tsp. vanilla extract
- 1/2 cup dulce de leche (caramel), canned by Nestle
- optional: kosher salt

## Instructions

### Cupcakes:

1. Preheat oven to 350° and line muffin pan with 24 cupcake liners.
2. Chop or cut apples in pie filling to small cubes, approx. 1/2" in size. Set aside.
3. In large bowl, mix eggs, oil, and cake mix. Scrape sides and mix thoroughly.
4. Add pie filling and stir. Pour into cupcake liners and bake for approx. 20 minutes, or when toothpick comes out clean.
5. Remove from muffin pans and allow to cool on wire rack.

### Frosting:

1. In large bowl, beat butter until light and fluffy. Add powdered sugar in batches. Add apple pie spice, cinnamon, and salt. Scrape sides and mix thoroughly. Add vanilla and beat on high until light and fluffy.

2. Stir canned caramel to loosen it up, it should be thick. If it's not thick, briefly refrigerate. Drop dollops of caramel onto buttercream still in bowl. Briefly swirl caramel using spatula leaving streaks and chunks. Don't over mix; the caramel chunks make some of the best stripes in the frosting.
3. Pipe frosting onto cooled cupcakes. Enjoy!
4. OPTIONAL: sprinkle cupcakes with kosher salt for salted caramel effect.