

Apple Pie Short Cake Cupcakes

Tracey Trapp

Desserts

Angel Food Cupcakes

Ingredients

- 1 ¼ cups cake flour
- ½ cup granulated sugar
- 1 ½ cups egg whites about 12
- ¼ teaspoon salt
- 1 ¼ teaspoon cream of tartar
- ¼ teaspoon clear vanilla
- 1 teaspoon almond extract
- 1 ⅓ cups granulated sugar

Instructions

0. Preheat oven to 375 degrees Fahrenheit.
0. Sift together the cake flour and ½ cup of granulated sugar four times.
0. In a large metal bowl combine the egg whites, salt, cream of tartar, vanilla and almond extract. Beat with wire whip until soft peaks form.
0. Add 1 ⅓ cup sugar in 4 additions (⅓ cup at a time, repeat 4x until you have added a total of 1 ⅓ cups.), beat until blended after each addition. DON'T SCRAPE THE SIDES OF THE BOWL!
0. Add flour mixture in 4 additions by folding in with large metal spoon each time. Turn bowl often while mixing and adding.
0. Scoop into prepared lined muffin pans ¾ full
0. Baked in preheated oven at 375 degrees Fahrenheit for 16 mins, until tops are browned and slightly cracked.

While the cupcakes are cooling, prepare the apple compote & crumble.

Apple Compote Filling

- 1 ½ pounds apples, cut into ½ inch chunks (I used Sky Top Orchard Honey Crisp)
- 1 teaspoon fresh lime juice
- ¼ cup light brown sugar

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- ½ teaspoon cinnamon
- ½ teaspoon vanilla extract
- ⅛ teaspoon clove or to taste
- ½ teaspoon ground fresh ginger optional
- 1 tablespoon water or more, if needed

Instructions

0. Add lime juice to apples in a medium bowl and combine. Transfer to a medium pot, add brown sugar, cinnamon, vanilla extract, clove, and ginger if using, and heat over medium heat, stirring occasionally. When the apples release liquid, reduce the heat to medium-low and cook for another 15 minutes, stirring occasionally, until the apples have softened.
1. Once the apples have softened to your liking, remove from heat and allow to cool to room temperature.

While compote is cooking, make Whipped Topping

Whipped Topping

- 2 Cups Heavy Whipping Cream
- 6 Tbs Sifted Powdered Sugar
- 3 Tbs Sifted Vanilla Pudding Mix

Whip cream, sugar and pudding mix together, on high, about 5 minutes until light and airy. You may need to scrape the sides of the bowl.

Apple Crumble Topping

- 1 Cup Rolled Oats
- 1 Cup Flour

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- 1 Cup Brown Sugar
- ½ Tsp Baking Powder
- 1 Tsp Cinnamon
- ½ Cup Butter – melted
- Pinch of Salt
- 1 Medium Honey Crisp apple, peeled and dice into small cubes (pea sized)

Mix all these together and pour onto a baking sheet and bake at 350* for 15-20mins or until dried through. Let cool, crumble and run through a blender to pulse into pea sized pieces.

Assembling the cupcakes

Once the cupcakes have cooled, take a paring knife and cut the center of the cupcake out, hollowing out the middle, about $\frac{3}{4}$ way down. With the back of a spoon, spread the whipped topping in a thin layer inside the cupcake, leaving room for the apple filling. Fill the inside with apple filling to the top of the cupcake. Top the cupcake with a heaping scoop of the whipped topping and sprinkle with crumble, then dust with cinnamon and garnish with apple slices.

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