

Chai Spiced Apple Cupcakes

Poetry & Pies

prep time: 20-25 minutes (includes making the frosting)

bake time: 15-18 minutes

total time: about 1 hour, plus cooling time

servings: 24 cupcakes



Ingredients

- 3 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon (3g) [ground cinnamon](#)
- ¾ teaspoon (2g) [ground cardamom](#)
- ½ teaspoon (1g) ground ginger
- ¼ teaspoon (1g) ground allspice
- ¼ teaspoon (1g) ground nutmeg
- ¼ teaspoon (1g) ground cloves
- 4 cups chopped apple (4 - 5 medium apples)
- 1.5 cups sugar
- 1 1/4 cup avocado or grapeseed oil (melted and slightly cooled butter could work, too, but will have a denser texture)
- 2 eggs
- 1 tablespoon [pure vanilla extract](#)
- one batch [maple spiced buttercream](#) (or your favorite fall [buttercream](#))

Instructions

1. Preheat oven to 325F/165C. Line two [cupcake](#) pans by with [cupcake liners](#).
2. Using a [large fine mesh sieve](#), sift and whisk flour, salt, baking soda, and spices in a bowl. Set aside.
3. Peel, core, and chop the apples. I was lazy and didn't peel them very well. And I diced them into about ¼ inch pieces. If it's taking you awhile to do this (small

apples, distractions, etc. can make this process take awhile!), squeeze some lemon juice on the apples to keep them from browning.

4. In a large mixing bowl, whisk together sugar, oil, eggs, and vanilla until well combined and sugar granules begin to dissolve (not fully, just not as large as you started with--about 30-60 seconds of whisking).
5. Stir in apples to the wet mixture, discarding any lemon juice used or any juices that gathered at the bottom of the bowl.
6. Gently fold in flour mixture until no dry bits of flour remain (don't worry if you see some lumps, those will bake out).
7. Divide evenly between cupcake pans, filling each liner about $\frac{2}{3}$ to $\frac{3}{4}$ full. Bake on middle rack for 15-18 minutes, or until a toothpick inserted in the middle comes out with just a few moist crumbs. Set the pan on a baking rack to cool.
8. While the cake is cooling, make frosting.
9. Frost completely cooled cupcakes, using a [piping tip](#) or [offset spatula](#).

Enjoy!

Store in an airtight container. Cupcakes will last 3-5 days at room temperature.