

# Apple Cupcakes with Vanilla Cheese Frosting

Total time **45 mins** 20 mins preparation time 25 mins cooking time

Nutritional facts (per portion):

**1509 kJ / 360 kcal**

## INGREDIENTS

12 portion(s)

<b>50 g</b>	chopped almonds
<b>275 g</b>	flour
<b>2 pinch</b>	of ground cinnamon
<b>2 tsp</b>	baking powder
<b>1 tsp</b>	baking soda
<b>80 g</b>	sugar
<b>2</b>	eggs
<b>7 tbsp</b>	vegetable oil
<b>300 ml</b>	buttermilk
<b>4 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>2</b>	sour apples (e.g. Boskop, Cox Orange)

**For the frosting:**

<b>100 g</b>	butter
<b>2 tbsp</b>	sugar
<b>1 sachet</b>	of vanilla sugar
<b>200 g</b>	cream cheese

## PREPARATION

### Step 1

Toast the almonds in a non-stick pan until golden brown. Mix together the flour, cinnamon, baking powder, baking soda and sugar. Stir in the eggs, oil, buttermilk and soy sauce. Peel, quarter and de-core the apples, cut them into small pieces and stir into the mixture with the almonds.

### Step 2

Put the mixture into a muffin pan lined with 12 paper cases and bake in a pre-heated oven at 180°C (gas mark 3, fan 160 ) for 20-25 minutes until golden brown. Leave the finished muffins to cool on a rack.

### Step 3

Cream the butter, sugar and vanilla sugar. Carefully stir in the cream cheese and scoop the mixture into a piping bag with a star-shaped nozzle. Frost the muffins and garnish with the toasted almonds if you like.