KIKKOMAN

Apple Cupcakes with Vanilla Cheese Frosting

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

Nutritional facts (per portion):
1,509 kJ / 360 kcal

INGREDIENTS

12 portion(s)

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

For the frosting:

100 g	butter
2 tbsp	sugar
1 sachet	of vanilla sugar
200 g	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.