

CARAMEL APPLE CUPCAKES

1 pkg. TSG Apple Cake Mix	½ pint whipping cream
2 cups finely chopped & peeled apples <i>(cherries or blueberries may be substituted)</i>	2 tbsp sugar
2 eggs, beaten	½ tsp. ground cinnamon
	⅓ cup caramel sauce

1. Preheat oven to 350°. Place mixing bowl & beaters in freezer. Combine cake mix, apples and eggs in large bowl; stir until blended. (Note: batter will be crumbly). Spoon batter evenly into 12 paper cupcake liners. Bake for 25 - 30 min. or until wooden pick inserted in center comes out clean. Cool on wire rack.
2. Using the bowl & beaters that have been in the freezer, beat the whipping cream until soft peak forms. Add ground cinnamon and sugar and continue whipping until stiff peaks form.
3. Drizzle each cake with caramel sauce, and a dollop of cinnamon whipped cream before serving.