Cinnamon Apple Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 white cake mix
- eggs needed for mix
- Vegetable oil or butter needed for mix
- Water needed for mix
- 1 cup graham cracker crumbs
- 1 tsp ground cinnamon
- 1/8 tsp nutmeg
- 1 can Apple Pie filling
- raw oats
- 15-16 large cupcake liners

Frosting

- 16 oz. cream cheese (2 packages), softened
- 1/2 cup unsalted butter (one stick), softened
- 1 teaspoon vanilla extract
- 2 1/2 cups powdered sugar, sifted
- pinch of salt

Instructions

I came up with this recipe one day at work because I wanted to make an apple cake but I wanted it to be different. So I mixed about 3 different ideas together into one and it turned out awesome!

1. Preheat oven to 350 degrees (325 for convection ovens). Place liners in muffin tins.
2. Prepare cake mix according to directions posted on the box.
3. Add cinnamon, nutmeg, and graham cracker crumbs. Mix well.
4. Equally portion half the batter among cupcake liners.
5. Spoon about 1 tablespoon of apple pie filling among cupcakes
6. Top with remaining cake batter and raw oats.
7. Bake for 20 minutes, rotating the pan half way during cooking time.
8. Allow to cupcakes cool.
9. To prepare frosting: Blend cream cheese and butter until smooth.
10. Add vanilla extract, salt, and powdered sugar. Mix until throughly incorporated.
11. Decorate cooled cupcakes! :) keeps for 1 week refrigerated.