

Cardamom-Spiced Apple and White Cheddar Cupcakes with Whipped Butter Frosting and Golden Syrup

Prep Time: 20 minutes Servings: 12
Cook Time: 20-25 minutes Difficulty: Easy

Ingredients:

For the cupcakes:

1 ½ C. all-purpose flour
1 t. baking powder
½ t. baking soda
½ t. salt
¼ t. cardamom
¼ t. cinnamon
1 ½ C. granny smith apple; peeled then grated
(squeeze lemon juice on top to keep crisp and prevent browning)
¼ C. white cheddar; grated
¾ C. golden syrup (I used Lyle's Golden Syrup)
¾ C. vegetable oil
2 large eggs; at room temperature
¼ C. whole milk

For the frosting:

1 lb. unsalted butter; at room temperature
¼ C. confectioner's sugar
4 T. golden syrup
Pinch of salt
Squeeze of lemon juice
1 t. fresh oregano leaves; chopped roughly



Cooking Instructions:

For the cupcakes:

Preheat the oven to 350 degrees. Grab a 12-cup muffin tin and either line it with cupcake wrappers or spray lightly with oil. Set aside.

In a medium bowl, sift the flour, baking powder, baking soda, salt, cardamom, and cinnamon together. In another medium bowl, whisk together the grated apple (without the lemon juice), white cheddar, golden syrup, vegetable oil, eggs, and milk until combined. In a few batches, combine the dry mixture with the wet mixture, using a spatula to fully mix the ingredients together gently.

Divide the batter amongst the 12 cups in the muffin tin, filling only about 2/3 of the way up. Bake in the oven for about 20-25 minutes, or until the top is golden brown and the center of the cupcake comes out mostly clean with a toothpick.

Let the cupcakes cool in the muffin tin for a few minutes before transferring to a wire rack to cool completely. Allow to cool for about 1 hour before spreading with frosting (otherwise, the butter will melt).

For the frosting:

In a stand mixer or hand mixer with a paddle attachment, whip together the softened butter with the confectioner's sugar, golden syrup, salt, and lemon juice until fluffy, about 2-3 minutes. Add the oregano leaves and mix for another few seconds.

Spread the frosting over the cooled cupcakes, drizzle more golden syrup, then top with a fresh sprig of oregano. Serve!