

Apple Cupcakes

Decreased sugar with natural, grain-based sorghum extract

Ingredients	Volume	Grams	Percent
Butter	1/2 cup	113	10.5
Sugar	1/2 cup	115	10.7
BriesSweet™			
White Grain Sorghum Extract 60 DE	1/2 cup	170	15.8
Eggs	2 large	100	9.3
All Purpose Flour	2 cups	240	22.4
Baking Powder	2 tsp	10	0.9
Milk	3/8 cup	86	8.0
Vanilla	1 tsp	4.2	0.4
Chopped Apples (1/4 to 3/8-inch chunks)	2 cups	235	21.9
Sugar for Topping			
Fresh Fruit (optional)			



Method

1. Preheat oven to 350°F.
2. Cream together butter, sorghum extract, sugar, and eggs.
3. In separate bowl, mix flour and baking powder.
4. In a liquid measuring cup, measure milk and add vanilla.
5. Peel, de-core, and chop the apples. Dust with Fruit Fresh to avoid browning and gently mix to cover the apple surfaces.
6. Add the flour mixture and milk mixture to the butter mixture.
7. Fold together until moistened.
8. Fold in the chopped apples.
9. Fill lined muffin tins 1/2 to 3/4 full.
10. Sprinkle the tops of the unbaked batter with a single layer of sugar.
11. Bake 20 minutes for standard pans or 15 minutes for mini pans; Rotate halfway through bake.
12. Remove cupcakes from pan and cool on a wire rack.

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