



COOKING CLASSES
AT SUR LA TABLE

APPLE CIDER SPICED CUPCAKES

WITH SUR LA TABLE CHEF



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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 8 ounces butter (2 sticks)
- 8 ounces cream cheese
- 4 large eggs

Pantry Items

- All-purpose flour
- Baking powder
- Ground cinnamon
- Freshly ground nutmeg
- Kosher salt
- Granulated sugar
- Confectioners' sugar
- Vanilla extract

Dry/Canned Goods

- 1 1/4 cup unsweetened apple sauce
- Apple chips (optional)
- 16 ounces apple cider (2 cups)



Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Mixing bowls (various sizes)
- Measuring cups and spoons
- Fine-mesh strainer
- Portion scoop or large spoon
- Silicone spatula
- Cake tester
- Offset spatula
- Bench scraper (optional)
- Bowl scraper (optional)

Cookware

- Medium saucepan

Appliances

- Stand mixer with paddle attachment

Bakeware

- 2 (12 count) muffin pans
- Cupcake liners
- Baking sheet
- Disposable pastry bag
- Medium star or round pastry tip

Tabletop

- Serving platter (optional)
- Cake stand (optional)



Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Apple Cider Cupcake with Spiced Cider Cream Cheese Frosting

1. Preheat oven to 350°F.
2. 30 minutes prior to class, remove butter and cream cheese from refrigerator and allow to come to room temperature.



APPLE CIDER CUPCAKES WITH SPICED CIDER CREAM CHEESE FROSTING

Yield: 24 cupcakes

Cupcakes:

1 1/4 cups unsweetened apple sauce
2 1/4 cup all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon kosher salt
2 cups granulated sugar
8 ounces (2 sticks) unsalted butter, room temperature
1 1/2 teaspoons vanilla extract
4 large eggs

Frosting:

2 cups apple cider
8 ounces cream cheese, room temperature
1/2 cup confectioners' sugar
1/2 teaspoon kosher salt
Apple chips, for garnish

Preheat oven to 350°F and position a rack in middle of oven. Line 2 muffin pans with cupcake liners.

1. **To prepare batter:** To a medium bowl, add flour, baking powder, spices and salt; whisk to blend.
2. To the bowl of a stand mixer fitted with paddle attachment, add sugar and butter. Mix on medium speed until well blended and fluffy, about 2 minutes. Add vanilla extract and mix to combine. Add eggs, one at a time, mixing and scraping down bowl thoroughly between each addition. Add 1/2 of flour mixture, blend on medium to combine. Add apple sauce, blend to combine. Add remaining flour mixture, blend until just combined. Portion batter into cupcake liners, filling 2/3 full.
3. **To bake:** Transfer muffin pans to preheated oven, bake until a cake tester comes out clean, about 20 minutes. Transfer cupcakes to cooling racks to cool completely.
4. **To prepare frosting:** To a medium saucepan set over medium-high heat, add apple cider and simmer until cider has reduced to 1/4 cup. Prepare an ice bath. Set reduced cider over ice



bath and stir until cool. To the bowl of a stand mixer fitted with a paddle attachment, add cream cheese and mix on medium until smooth and fluffy. Add powdered sugar, salt and reduced cider, mix until smooth.

5. **To frost cupcakes:** Using an offset spatula or a pastry bag fitted with a star tip, spread or pipe frosting onto each cupcake. Garnish with apple chips.

Recipe variations:

- For a healthy crunch, add pecans or nuts to the cake batter.
- If you are short on time, omit the cider from the frosting and add 1 tablespoon of vanilla bean paste and 1 tablespoon of liquor, such as whiskey, rum, or amaretto.

