

Apple Spice Cupcakes

From bakingbetter.com

- $\frac{3}{4}$ cup vegetable oil
- 1 $\frac{1}{2}$ cups sugar
- 4 eggs
- 1 $\frac{1}{4}$ cups apple butter
- 2 cups flour
- 2 teaspoons cinnamon
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground ginger
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

Preheat oven to 350 degrees

Combine vegetable oil, sugar and eggs, blend well with electric mixer. Add apple butter, blend well.

In separate bowl combine flour, cinnamon, allspice, ginger, baking powder, baking soda, and salt, whisk to combine thoroughly.

Add the dry mixture to the wet all at once, beat with electric mixer until combined and smooth.

Line muffin pan with cupcake liners and scoop a scant $\frac{1}{4}$ cup into each liner. Bake in preheated oven for 15-20 minutes or until toothpick inserted in center comes out clean, with no batter (moist crumbs are OK).

Cool 10-15 minutes and remove from pan, cool on wire rack completely before frosting.