

MINIATURE APPLE CAKES

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TRUFFLE
Patisserie

Prep Time

10 min

Cook Time

20-25 min

Level

Easy

Servings

24



Ingredients

10 apples (any kind)
2 cups sugar
1 cup oil
2 teaspoons vanilla extract
1 ½ cups flour
1 teaspoon baking powder
6 eggs

Directions

1. Preheat oven to 350°F.
2. Place sugar, oil, vanilla extract, flour, baking powder & eggs in a medium bowl and mix together.
3. Spray a muffin tin with cooking spray, until greased well.
4. Cut the apples up into cubes and place in tins. Save one for later, for decorating the top.
5. Pour batter over apples until ¾ full.
6. With the remaining apple, cut thin slices of apple and place along the top of the batter. You can also create your own design on the apple slice, with a knife or cookie cutter.
7. Place muffin tins in the preheated oven and bake for 20-25 minutes.
8. Remove from oven and let cool. Once cooled, remove from tins.
9. Decorate with dustings of confectioners sugar or cinnamon. Serve & Enjoy!