

## Pink Lady® Apple Cup Cakes



*A delicious cupcake recipe by Christel from Over the Top in Eversdal.*

*150 g butter  
150 g brown sugar  
3 eggs  
150 g self raising flour  
1 cup grated Pink Lady® apple with skin  
1 teaspoon ground cinnamon  
100 g coarsely chopped pecan nuts  
25 ml milk  
pinch of salt*

*Cream butter and brown sugar together.  
Add eggs one by one.  
Add rest of dry ingredients (excluding milk) and mix to a thick creamy consistency.  
Add the milk.  
Place paper cups in muffin pan and spoon mixture to  $\frac{3}{4}$  full.  
Bake for 20 - 30 minutes at 180°C and decorate to taste.*



Created by: **OVER THE TOP**

**Pink Lady®, so much  
more than an apple!™**

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