**EASY SPICED APPLE CUPCAKES**

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INGREDIENTS:

* 1 Spice Cake Mix
* 21 ounce can of [Apple Pie Filling](https://www.target.com/p/comstock-more-fruit-apple-pie-filling-or-topping-21oz/-/A-13337872" \t "_blank)
* 2 eggs
* 1 teaspoon Vanilla Extract

DIRECTIONS:

**Step 1:** Pour apple pie filling out on a cutting board and chop up apples into bite-sized pieces with a fork. Scoop all of the apples and the filling they came in, into a large bowl.

**Step 2:**Add the cake mix, eggs and vanilla extract into the bowl with the apple pie filling. Mix together by hand until combined.

**Step 3:**Place 18-24 cupcake liners into cupcake pans. Fill each liner about 2/3 full of batter.

**Step 4:**Bake at 350 degrees for 12-15 minutes. Insert a toothpick into the center of a cupcake, if it pulls out clean your cupcakes are done. If batter still appears on toothpick, bake for an additional 2-3 minutes. Sometimes the apple filling leaves "wet" looking spots on the top of the cupcake, but as long as the toothpick test comes out clean they are done.

**Step 5:** Place cupcakes on a wire rack to cool while making whipped cream or serve them warm with ice cream.