

# Apple & Cheddar Pupcakes

adapted very slightly from [Browned Eyed Baker](#)

## Ingredients

- 1½ cups all-purpose flour
- ¼ cup traditional rolled oats
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ cup applesauce
- ½ cup water
- ¼ cup vegetable oil
- 2 tablespoons honey
- 2 eggs
- 1 apple, peeled, cored and minced
- 1 cup grated cheddar cheese

## Frosting

- 8 oz. cream cheese, softened
- 2 tablespoons honey

## Directions

1. Preheat oven to 400 degrees F. Line muffin tins with paper liners.
2. In a large bowl whisk together the flour, oats, baking powder and baking soda.
3. In a medium bowl, whisk together the applesauce, water, oil, honey and eggs, then stir in the apple and cheese.
4. Add the wet ingredients to the flour mixture and stir until just barely blended.
5. Spoon the batter into the muffin tins, filling almost full (you may have a couple spoonfuls of batter leftover).
6. Bake for 15 to 20 minutes or until a toothpick inserted into the center comes out clean.
7. Let cool in the tins for a few minutes and then remove to a cooling rack to cool completely.
8. To make the frosting, combine the cream cheese and honey in a small bowl. Mix until smooth.
9. Once the cupcakes have cooled completely, frost each with the cream cheese frosting.
10. Store pupcakes in an airtight container in the refrigerator.

**Miki's Kitchen**

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