

Gravenstein Apple Balsamic Vinegar Cupcakes

Makes 16 Servings

- 2 eggs
- 2/3 cup sugar
- 1/2 cup Migliore Butter Extra Virgin Olive Oil
- 1 teaspoon vanilla extract
- 1 2/3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup Gravenstein Apple Balsamic Vinegar

Cream together butter olive oil and sugar in a bowl (using stand mixer/hand mixer). Add the eggs and vanilla and mix thoroughly. Whisk together all of the dry ingredients in a separate bowl. Add the Apple Balsamic Vinegar and the mixture of dry ingredients, alternating between the two, slowly incorporating them into the creamed mixture.

Using a cupcake tin, line with paper or foil liners. Fill cupcake liners 2/3 full and bake at 350 degrees for 17-19 minutes. Bake until toothpick inserted into center of cupcake comes out clean. Let cool completely before serving. You may frost with a buttercream or cream cheese frosting.