

Gravenstein Apple Balsamic Vinegar Cupcakes

Makes 16 Servings

Migliore Gourmet Collection of Recipes
Desserts

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

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.