Apple Cider Cupcakes

 2 eggs

 1 2/3 c. AP flour

 1 c. apple cider

 2/3 c. sugar

 1/2 c. butter, softened

 2 tsp. baking powder

 1 tsp. cinnamon

 1/2 tsp. salt

 1 tsp. vanilla

Combine dry ingredients.

Cream together sugar and butter until light and fluffy.

Beat egg and vanilla into sugar mixture.

Add cider to batter, alternating with dry ingredients.

Scoop batter into prepared cupcake pans.

Bake 22 minutes at 350.

For caramel buttercream, melt 12 Kraft caramels in microwave.

Fold melted caramel into a batch of vanilla buttercream.

Pipe caramel buttercream onto cooled cupcakes and drizzle with additional caramel.