Apple Cider Cupcakes

½ cup unsalted butter, softened

⅔ cup light brown sugar

2 eggs, room temperature

1 teaspoon vanilla extract

1½ cups all purpose flour

2 tsp baking powder

¾ tsp salt

1 tsp cinnamon

1/8 tsp nutmeg

¾ cup fresh apple cider

​Cream together butter and sugar.

​Beat in eggs and vanilla.

Stir in dry ingredients, alternating with cider.

Scoop batter into paper lined cupcake pan.

Bake 24 minutes at 350.

Top with a swirl of cream cheese frosting and an apple chip.