Caramel Apple Cupcakes

½ cup butter, at room temperature

1 cup sugar

1 egg

​1 teaspoon vanilla

1¾ cups all-purpose flour

¾ teaspoon baking powder

½ teaspoon salt

½ teaspoon allspice

½ teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon baking soda

¼ teaspoon cloves

¾ cup milk

2 cups chopped tart apples

Cream butter and sugar until light and fluffy.

Beat in egg and vanilla.

Combine dy ingredients.

Add to batter in batches, alternating with milk.

Stir in apples.

Scoop into paper lined cupcake pans.

Bake 22 minutes at 350. Cool on wire racks.

Frost with caramel buttercream.