



APPLE CIDER CUPCAKES WITH CIDER CREAM CHEESE ICING

3 c. unpasteurized apple cider
 $\frac{3}{4}$ c. vegetable shortening
 $1\frac{3}{4}$ c. sugar
2 large eggs
2 c. all-purpose flour, sifted
 $\frac{1}{8}$ tsp. ground cloves
1 tsp. cinnamon
1 tsp. baking soda

Icing:

2 c. apple cider
6 oz. cream cheese, cut into bits and softened
 $\frac{1}{2}$ c. sifted confectioners' sugar

In a large saucepan boil the cider until it is reduced to about $1\frac{1}{2}$ c. and let it cool. In a large bowl with an electric mixer beat together the shortening and the sugar until the mixture is fluffy and beat in the eggs, 1 at a time. Into the bowl sift together the flour, the cloves, the cinnamon, the baking soda, and a pinch of salt, stir in the reduced cider, and combine the mixture well. Divide the batter among 18 paper-lined $\frac{1}{2}$ c. muffin tins and bake the cupcakes in the middle of a preheated 375 degree oven for 25 minutes, or until a tester comes out clean. Transfer the cupcakes to a rack, let them cool in the tins, and remove them from the tins. In a saucepan boil the cider until it is reduced to about $\frac{1}{4}$ c. and let it cool. In a bowl with an electric mixer beat together the cream cheese, the confectioners' sugar, the reduced cider, and a pinch of salt until the icing is smooth. Once cooled, spread each cupcake with icing. Makes 18 cupcakes