



# Easy Apple-Cinnamon Mug Cakes

with Butterscotch Drizzle

Thanksgiving 20 Minutes



Dessert 🍁



Gala Apple  
1 | 2



White Sugar  
½ cup | 1 cup



Ground Cinnamon  
1 tsp | 2 tsp



Pumpkin Pie Spice Mix  
1 tsp | 2 tsp



Cream  
113 ml | 237 ml



Brown Sugar  
4 tbsp | 8 tbsp



Milk  
237 ml | 474 ml



Breakfast Baking Mix  
150 g | 300 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g  
2 person 4 person

1



### Prep and cook apples

- Before starting, wash and dry all produce.

- Peel, core, then cut **apple** into ¼-inch pieces.
- Add **1 tbsp** (2 tbsp) **white sugar** to a medium bowl. Set aside in the fridge. (**NOTE:** This is for your whipped cream in step 5.)
- Heat a large non-stick pan over medium heat.
- When hot, add **apples**, **half the cinnamon** and **1 tbsp** (2 tbsp) **butter**. Cook, stirring often, until **apples** are tender-crisp, 3-4 min.
- Divide **apples** between 3 (6) large microwavable safe mugs (approx. 350 ml each). Set aside.

2



### Prep batter

- Add **breakfast baking mix**, **pumpkin pie spice mix**, **4 tbsp** (8 tbsp) **white sugar**, **¼ tsp** (¼ tsp) **salt** and **remaining cinnamon** to a large bowl. Whisk to combine.
- Add **milk**, then whisk to combine. Set aside.

3



### Make butterscotch

- Reheat the same large non-stick pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **brown sugar** and **remaining white sugar**. Cook, stirring often, until **sugar** is dissolved, 4-5 min.
- Slowly add **half the cream**, whisking until fully combined.
- Reduce heat to medium and cook, whisking often, until thickened, 2-3 min. Set aside.

4



### Microwave mug cakes

- Divide **cake batter** between mugs.
- Transfer all **3 mug cakes** to the microwave. Cook on low until **cakes** puff up and are cooked through, 4-5 min. (**NOTE:** Cook in two batches for 4 ppl.) (**TIP:** If mug cakes start to bubble over, stop the microwave and wait for the cake batter to settle. Then restart with the remaining time left.)
- Set aside to cool slightly, 1-2 min.

5



### Make whipped cream and serve

- Meanwhile, add the **remaining cream** to the medium bowl with the **reserved white sugar**.
- Using an electric mixer or whisk, whip until stiff peaks form, 2-3 min.
- Make a hole, roughly 1-inch deep, with a spoon in the **top of each mug cake**. Pour **some of butterscotch sauce** into the hole.
- Dollop with **whipped cream** and drizzle **any remaining butterscotch** over top.