



Ingredients

FOR THE CAKES:

- 11/4 cup apple cider
- 11/2 cup flour
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1/4 tsp. baking soda
- 11/2 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg
- 6 TBSP unsalted butter (room temp)
- + 2 TBSP unsalted butter (melted)
- 1/2 cup dark brown sugar
- 1 egg

- 1/4 cup apple butter
- 1/4 cup sugar

FOR THE ICING:

- 6 oz. cream cheese (room temp)
 - 3 TBSP unsalted butter (room temp)
 - 3 TBSP confectioners' sugar
 - 1/2 tsp. vanilla extract
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APPLE CIDER GOBS

Instructions

1. Heat oven to 350°. In a small saucepan over medium-high heat, bring cider to a boil. Continue cooking until it has reduced to 1/4 cup (about 16 to 18 minutes). Let cool completely.
2. In a medium bowl, whisk together flour, baking powder, salt, baking soda, 1 teaspoon cinnamon, ginger and nutmeg. In a large bowl, beat the room-temperature butter and brown sugar until fluffy. Add the egg, apple butter and reduced apple cider, and beat until combined. (Batter may look like it has separated slightly- that's ok!) Add the dry mixture and mix just until combined.
3. Portion the dough into 2-tablespoon scoops on 2 parchment-lined rimmed baking sheets, about 1 1/2-inches apart. Bake 12 to 14 minutes. Transfer sheets to racks. In a small bowl, whisk together the remaining 1/2 teaspoon cinnamon and the granulated sugar. Brush the tops of the warm cakes with a bit of the melted butter and gently toss them in the sugar mixture. Set aside to cool completely.
4. In a large bowl, beat the cream cheese and butter until smooth. Add the confectioners' sugar and vanilla and beat to combine. Spread about 2 tablespoons of filling on the flat side of half of the cakes. (We added "Smucker's Salted Caramel Topping" before adding top half of gob.) Top with the other halves.