



SWEET POTATO

with MARSHMALLOW FROSTING

Makes 24 Cupcakes in standard liners

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FOR THE BATTER /

1 box Yellow Cake + whatever ingredients the box cake calls for
2 cans Sweet Potato
1 ½ tsp. cinnamon
pinch of cloves

¼ tsp. nutmeg
pinch of ginger
½ tbsp. molasses
½ tsp. vanilla
½ tbsp. brown sugar

1 / Preheat oven to 350°F. Mix together box cake mix and ingredients cake calls for according to box.

2 / In a separate bowl mash both cans of sweet potatoes, keeping the syrup they are canned in. Add cinnamon, cloves, nutmeg, ginger, molasses, vanilla and brown sugar. Note: This cupcake is supposed to be easy, and quick (and cheap!) so if you don't have all the spices listed, get creative! (Make sure you add small bits at a time if you are adjusting the recipe and taste as you go, that's the best part!)

3 / Pour the sweet potato mixture into the cake mixture and blend on high for 3-5 minutes, scraping down the sides of the bowl as needed.

4 / Spoon the mixture into liners filling $\frac{3}{4}$ the way. Bake for 20-22 minutes or until toothpick inserted into the center of the cupcake comes out clean.

FOR THE TOPPING /

¾ cup flour
½ cup firmly packed light brown sugar
1 tsp. ground cinnamon
5 tbsp. unsalted butter

1 / Melt the butter completely.

2 / Add the flour, cinnamon and sugar to the melted butter and stir well with a spoon.

3 / Drop about a tablespoon of the mixture on the top of each cupcake before putting in the oven.

FOR THE FROSTING /

1 cup butter, room temperature
16 oz. container Marshmallow Fluff
1 cup powdered sugar
1 tsp. vanilla
8 oz. marscarpone (or cream cheese)

1 / Beat butter until light and fluffy.

2 / Mix in Fluff, in two additions, alternating with the marscarpone.

3 / Add in the powdered sugar and beat until everything is incorporated.