

Applesauce Cupcakes www.easy-cake-recipes.com

Ingredients:

1 cup granulated sugar
1/3 cup shortening
1-1/3 cups applesauce
2 cups all-purpose flour
1-1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3/4 cup raisins
1/2 cup packed brown sugar
1/3 cup butter
2 cups sifted powdered sugar
1 tablespoons milk
1 teaspoon vanilla
Milk (optional)

Instructions:

Preheat oven to 350 °F and line eighteen 2 1/2-inch muffin cups with paper bake cups; set aside.

In a large bowl, beat granulated sugar and shortening with an electric mixer on medium speed until well mixed. Beat in applesauce. (Mixture will appear curdled.) In a small bowl, stir together flour, baking powder, cinnamon, baking soda, nutmeg, and cloves. Beat into applesauce mixture. Stir in raisins.

Spoon batter into prepared muffin cups, filling each 2/3 full.* Bake in the preheated oven for 18 to 20 minutes or until a wooden toothpick inserted in centers comes out clean. Cool in muffin cups on a wire rack for 5 minutes. Remove from muffin cups. Cool completely on wire rack.

To make the frosting: in a medium saucepan, combine brown sugar and butter. Cook and stir over medium heat until melted. Remove from heat. Stir in powdered sugar, the 1 tablespoon milk, and the vanilla. If necessary, stir in enough additional milk, 1 teaspoon at a time, to make spreading consistency (if frosting thickens, stir in additional milk). Frost cupcakes.

Makes 18 cupcakes..

Recipe Source: *Better Homes and Gardens*.