

Birthday Cupcakes

Adapted from Sneaky Chef recipe found at www.thesneakychef.com



1 pkg any flavor cake mix
3 large eggs
½ cup white bean puree (see recipe below)
1/3 cup applesauce
1 cup water

Preheat oven to 350. Line 24 muffin tins with paper liners. In large bowl, combine cake mix, eggs, white bean puree, applesauce and water. Blend at low speed 30 seconds, then increase speed to medium speed for 2 minutes. Scoop into muffin cups. Bake 17-21

minutes or until it tests done. Remove cupcakes from muffin tins and let cool completely.

Chocolate Glaze

2 cups powdered sugar
2 Tbsp cocoa powder
½ tsp vanilla
3-5 Tbsp milk or half-n-half

Stir together sugar, cocoa, vanilla and 3 Tbsp milk until smooth. Add additional milk by the teaspoonful until glaze is a thick drizzle consistency. Spoon over cupcakes. Decorate with sprinkles and let dry.

White Bean Puree

15oz can white beans (cannellini, great northern, etc.)
2-3 Tbsp water

Drain and rinse beans. Process beans and 2 Tbsp water in food processor until smooth, adding just enough water to make a smooth peanut butter consistency. Refrigerate any unused puree. Makes about 1 cup puree.