

HOLIDAY CELEBRATION CUPCAKES

Dress up these cupcakes for any special occasion using your favorite fruits and candies.

MAKES: 12 servings

Ingredients

- ½ cup pitted dried plums (prunes), chopped
 - ½ cup hot water
 - 1½ cups all-purpose flour
 - ¾ cup sugar
 - ½ cup unsweetened cocoa powder
 - ½ teaspoon baking soda
 - ¼ teaspoon baking powder
 - ¼ teaspoon salt
 - 1 egg
 - 1 egg yolk
 - ¼ cup canola oil
 - ½ teaspoon vanilla
 - ⅓ cup buttermilk
 - ¼ cup miniature semisweet chocolate pieces
 - 1 recipe Frosting
- Assorted fresh berries, cut-up fruit, candies, and/or cookie crumbs

Tools

Measuring cups, measuring spoons, cutting board, sharp knife, muffin pan with twelve 2½-inch muffin cups, paper bake cups, small bowl, food processor, medium bowl, rubber spatulas, large mixing bowl, electric mixer, wooden spoon, wooden toothpick, hot pads, wire cooling rack, medium mixing bowl, table knife or small metal spatula

Let's Make It!

- 1 Turn on the oven to 350°F. Put a paper bake cup in each of the muffin cups in the muffin pan.
- 2 Put chopped plums in the small bowl and add the hot water. Let stand for 5 minutes. Pour mixture into the food processor. Cover and pulse with several on/off turns until plum mixture is smooth.
- 3 Put flour, sugar, cocoa powder, baking soda, baking powder, and salt in a medium bowl. Stir to mix well. Set aside.
- 4 Put the whole egg and the egg yolk into the large bowl. Beat with the electric mixer on high speed about 3 minutes or until slightly thick and lemon colored.
- 5 Add oil and vanilla to egg mixture. Beat with the electric mixer on medium speed about 2 minutes or until well mixed and smooth, stopping the mixer a few times to scrape the bowl with a rubber spatula. Stir in the plum mixture.
- 6 Add half of the buttermilk to the egg mixture. Stir to mix. Add half of the flour mixture. Stir to mix well. Stir in the last of the

buttermilk. Stir in the last of the flour mixture. Stir in miniature chocolate pieces. Using a ¼ cup measuring cup as a scoop, scoop batter into muffin cups, filling each cup about three-fourths full.

- 7 Bake about 20 minutes or until a toothpick stuck in the center of a cupcake comes out clean. Turn off oven. Use hot pads to remove pan from oven. Put pan on the wire rack. Let cupcakes cool completely.

- 8 Spread each cupcake with 2 to 3 teaspoons of the Frosting. Decorate as you like.

Frosting: Put 6 ounces reduced-fat cream cheese (Neufchâtel), softened; 3 cups powdered sugar; and ½ teaspoon vanilla in a medium mixing bowl. Beat with the electric mixer on medium to high speed until smooth, stopping the mixer a few times to scrape the bowl with a rubber spatula.

PER CUPCAKE: 344 cal., 10 g fat (4 g sat. fat), 46 mg chol., 187 mg sodium, 60 g carb., 2 g fiber, 5 g pro.

