

Tomato Soup Cupcakes

Prep time: 30 min (incl filling) Cook Time: 30-35 min

Ingredients:

1 c. sugar
½ c. Oil (flavorless; not olive)
1 tsp. baking soda
1 10 oz. can Tomato Soup
2 c. flour
Egg
½ tsp. salt
2 tsp. baking powder
½ tsp. ground cinnamon
½ tsp. ground nutmeg
¼ tsp. ground ginger
1 8 oz. package cream cheese
Mascarpone cheese
Heavy cream
Powdered sugar
Fresh Basil leaves
1 bag of frozen sweet corn

Directions:

Into a large mixing bowl cream together oil and sugar. In a medium sized bowl empty tomato soup can and add baking soda (doing this will allow the baking soda to activate and the tomato soup will become foamy). In another bowl, mix all dry ingredients including all spices. Then take half of flour mixture and fold into oil and sugar. Next, add tomato soup to the bowl that has the oil, sugar, and half the flour in it. Mix in tomato soup, and then fold in the rest of the flour. Immediately begin filling a sprayed (or buttered) cupcake tin. Fill cups about $\frac{3}{4}$ of the way up. This recipe will make about 12 cupcakes. They bake up very dense, like a mini bundt, so they will take a while to cook through. Check at 30 minutes, but don't be surprised if they take up to 10 minutes longer; bake until a toothpick comes out clean.

****Alternate option:** If you want these to bake with a lighter, more traditional cupcake crumb, use butter in place of the oil. You will need to adjust the cook time down to 20-25 minutes. Also, you will probably get several more cupcakes from this batter.

Frosting:

Make sure all ingredients are at room temperature, so you get a nice smooth frosting. In a mixing bowl add package of cream cheese, ½ tub of Mascarpone (can

sub ½ c. softened, unsalted butter), 2 c. of powdered sugar, and 2-3 Tbsp. of heavy cream. Mix with a paddle attachment on medium speed until creamed together and smooth. May need to drizzle in a bit more cream to get a nice frosting consistency. Once frosting is made, take a spatula and fold in 3 chopped leaves of fresh Basil.

Filling:

This filling seems odd at first, but it is the perfect kind of sweetness and flavor to compliment the Tomato Soup Cupcake flavors. First, cook about ½ of a small bag of frozen corn. Once cooked, put corn into a food processor and pulse several times, until thoroughly chopped up. Next, while food processor is running, drizzle in about 2 T. of milk. You're not making "creamed" corn, but rather just emulsifying the mixture, to help smooth it out. Next, over another bowl, you will empty the corn mixture into a strainer. Using a spatula, push the corn through the strainer to get as much of the liquid out of it as possible. You will need to keep pushing the corn back and forth against the strainer to get all of the liquid out. Next take the liquid from the corn (you will need about ¼ c. of it), and add approx. 1 T. powdered sugar and the remaining ½ of the tub of Mascarpone to make the filling. Mix thoroughly until you have a nice smooth filling. Then put filling into a piping bag fitted with a large tip that can be used for filling the cupcakes.

Final Steps:

Once cupcakes have been removed from the oven and completely cooled, take an apple corer and core out the center of each cupcake, being careful not to go all the way to the bottom (you don't want filling leaking out). Then take the piping bag and fill the centers of the cupcakes. And last, but not least, frost the cupcakes with your cream cheese basil frosting. These cupcakes are delicious right away, but are even better after sitting overnight. Enjoy! ☺