



Golden Cupcake Recipe

Preparation Time	10
Cooking Time	68
Serving Size	7

Ingredients:

FOR THE CUPCAKE

- 1 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 Tbsp cinnamon, ground
- 1/4 tsp salt

- 2 pcs egg
- 3/4 cup sugar, white
- 2/3 cup mayonnaise

- 1 cup carrot, finely grated
- 1/4 cup desiccated coconut
- 1/2 cup cashew nuts, toasted, coarsely chopped
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained

FOR THE CREAM FROSTING

- 1/8 cup cream cheese, softened
- 1/8 cup butter, softened
- 1/3 cup sugar, powdered

Preparation:

1. Preheat oven at 350°F. Line two regular muffin pans with muffin cups. Set aside.
2. Cupcake: Mix first 4 ingredients. Combine 1/4 cup of this mixture with fruit cocktail. Set aside. In a bowl, combine eggs, sugar, and mayonnaise. Beat until well blended. Add flour mixture in three batches, beating after each addition. Stir in remaining ingredients including DEL MONTE Fiesta Fruit Cocktail. Pour 1/4 cup batter into prepared pans. Bake for 30 - 35 minutes. Remove from pan and cool on wire rack.
3. Frosting: Cream butter and cream cheese until smooth. Add sugar. Mix well. Spread on cupcake, then sprinkle with nuts if desired.

Chef's Tip

When baking cakes with fruits or nuts, coat them first with a portion of the flour mixture so that they do not sink to the bottom of the pan during baking.

Lusog Notes

This dessert is high in vitamin A that helps maintain eye health and promotes normal growth and

development. It also protects one from infections by keeping skin and other body parts healthy.

Cooking Skills Needed

- Mixing

Cooking Tools

- Spatula
- Chopping Board

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