



## Golden Cupcake Recipe

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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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