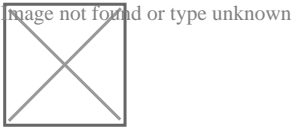


HARVEST SPICE CARROT AND RAISIN MUFFINS

1-800-try-soup (879-7687) © 2023 Campbell Soup Company campbellsfoodservice.com/recipes



Nutrition Facts

| | |
|--------------------------|-------------------|
| Serving Size | 1 EACH (1 MUFFIN) |
| Amount Per Serving | |
| Calories 138 | |
| | % Daily Value |
| Total Fat 1.3g | 2% |
| Saturated Fat 0.6g | 3% |
| Cholesterol 17mg | 6% |
| Sodium 205mg | 9% |
| Total Carbohydrate 30.4g | 10% |
| Dietary Fiber 0.4g | 2% |
| Protein 1.9g | 4% |
| Vitamin A 7% | Vitamin C 2% |
| Calcium 5% | Iron 4% |

Total Time

60 min.

Difficulty

easy

Yields

110

Serving & Size

1 EACH (1 MUFFIN)

Spicy cupcakes filled with carrots and raisins.

Ingredients

Weight Measure

spice cake mix

5 lb.



~~Campbell's® Healthy Request® Condensed Tomato Soup~~, 50 oz ea 50 oz. 1 cans

| | | |
|--------------------------|-------|------------|
| water | | 2 1/2 cups |
| egg, large | | 10 |
| carrot, shredded | 2 lb. | 2 1/2 cups |
| raisins, dark, seedless | 2 lb. | 2 1/2 cups |
| confectioners' sugar | 2 lb. | |
| apple juice, unsweetened | | 1 cups |

Instructions

1. Preheat oven to 350°F.
2. Place cupcake liners in muffin pan cups or spray pan with vegetable cooking spray. Set aside.
3. Mix cake mix, soup, water and eggs until blended.
4. Fold in carrots and raisins.
5. Scoop batter into lined, prepared muffin cups, filling about 3/4 full, about 1/3 cup batter per cup. Bake about 20 minutes or until toothpick inserted in centers comes out clean. Remove from heat and cool slightly. Remove from pan and cool on wire racks.
6. In bowl whisk together sugar and juice until smooth. Frost cupcakes. Portion 1 cupcake per serving.