



Total Time
50 MIN.

Serving & Size
1 EACH

Difficulty
EASY

Yields
50


Looking for the perfect dessert for your menu? Try our Spiced Mini Cupcakes made with Campbell's® Healthy Request® Condensed Tomato Soup. This spicy and savory treat is the perfect way to finish off any meal!

Nutrition Facts	
Serving Size	1 EACH
Amount Per Serving	
Calories 201	
	% Daily Value
Total Fat 8.1g	12%
Saturated Fat 2.8g	14%
Cholesterol 29mg	10%
Sodium 228mg	10%
Total Carbohydrate 29.5g	10%
Dietary Fiber 0.5g	2%
Protein 2.9g	6%
Vitamin A 3%	Vitamin C 1%
Calcium 6%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE

all-purpose flour		1 5/8 qt.
baking powder		11 tsp.
baking soda		2 1/2 tsp.
nutmeg, ground		1 tbsp.
ground cinnamon		1/2 tbsp.
ground cloves		1/2 tsp.
vegetable shortening		1 1/4 cups
sugar		3 3/8 cups
egg, large, beaten		6 ea.
 Campbell's® Healthy Request® Condensed Tomato Soup, 50 oz ea	25 oz.	1/2 cans
whipped topping		6 1/4 cups



INSTRUCTIONS

1. Mix flour, baking powder, baking soda, nutmeg, cinnamon, and cloves. Reserve.
 2. Beat shortening with mixer at medium speed for 5 minutes.
 3. Gradually add sugar. Beat 5 minutes more, or until light and fluffy. Scrape sides of bowl frequently.
 4. Add eggs. Beat for 2 more minutes.
 5. Add Campbell's® Healthy Request® Condensed Tomato Soup and flour mixture alternately, mixing until smooth.
 6. Divide batter evenly between lined cupcake trays or greased and floured sheet pans (18" x 26"). One pan for 50 servings.
 7. Bake at 350° F for 35 minutes, or until cake tester wipes clean. Remove from oven. Cool.
- CCP: Hold for cold service at 41°F until needed.
8. When cooled, using a #30 scoop, top each cupcake with about 2 tablespoons whipped topping. Serve immediately.