

CHRISTMAS POTATO CUPCAKES



Serving: 12

Cooking Time: Not Specified

Prep Time: 45

INGREDIENTS

- 240g cake flour

- 200g brown sugar
- Pinch of salt
- 10ml baking powder
- 5ml ground cinnamon
- 4 large eggs, lightly beaten
- 310ml sunflower oil
- 750ml cooked and mashed potatoes
- 15ml vanilla essence
- 240g tin crushed pineapple, drained
- 250ml raisins

INSTRUCTIONS

- 1 Preheat the oven to 180°C. Lightly grease a 12 hole muffin cups and set aside.
- 2 In a large mixing bowl, combine the flour, sugar, salt, baking powder and cinnamon.
- 3 Add the eggs, oil, potatoes and vanilla essence. Beat until combined. Stir in the pineapple and raisins.
- 4 Fill the cups $\frac{3}{4}$ full and bake until a toothpick inserted in the centre comes out clean. Cool for 5 minutes before removing and setting them on a cooling rack to cool completely before decorating.