



Sweet Potato Cupcakes with Toasted Marshmallow Frosting

Ingredients:

2 medium sweet potatoes
1 ½ cups flour
1 tsp cinnamon
¾ tsp ginger
¼ tsp nutmeg
½ tsp baking powder
½ tsp baking soda
¼ tsp salt
1 cup sugar
½ cup vegetable oil
2 large eggs
1 tsp vanilla extract

Directions:

Preheat oven to 400 degrees. Pierce sweet potatoes with a fork and wrap in tin foil. Roast for 40-50 minutes or until soft. Let cool.

Cut potatoes in half and scoop out flesh. Place in a food processor fitted with a blade and pulse until smooth.

In a medium bowl, sift together flour, cinnamon, ginger, nutmeg, baking soda, baking powder and salt.

Add pureed sweet potatoes, sugar and oil to a large bowl. Beat on medium-high speed with an electric mixer until smooth. Add eggs one at a time beating well after each addition. Add vanilla. Add flour mixture in batches;

beat just until blended.

Preheat oven to 325 degrees. Line and grease muffin tins. Fill muffin trays until 3/4 full.

Bake for 20 to 25 minutes or until a toothpick inserted comes out cool.

Allow to cool.

Make frosting.

Pipe frosting in a swirl on top of each cupcake. Using a hand-held blow torch, gently drag the torch across the frosting, toasting the frosting until just lightly brown.