Gingerbread Cupcakes

Ingredients

1 3/4 cups moist-style yellow cake mix (about half a box)

1/2 cup egg whites or fat-free liquid egg substitute

1/4 cup unsweetened applesauce

3 tbsp. molasses

1 tsp. vanilla extract

1 ½ tsp. cinnamon

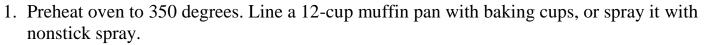
1 tsp. ground ginger

½ tsp. ground nutmeg

1/4 tsp cloves

Optional topping: cinnamon





- 2. Combine all cupcake ingredients. Whisk until smooth and uniform. Evenly distribute batter among the cups of the muffin pan.
- 3. Bake until a toothpick inserted into the center of a cupcake comes out clean, 16 18 minutes.
- 4. Let cool completely, about 10 minutes in the pan and 25 minutes out of the pan.

Spread with frosting.

Nutrition Facts

Servinas: 12

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Amount per serving Calories	102
	% Daily Value*
Total Fat 2.1g	3%
Saturated Fat 0.3g	2%
Cholesterol 0mg	0%
Sodium 137mg	6%
Total Carbohydrate 19.1g	7%
Dietary Fiber 0.2g	1%
Total Sugars 13.6g	
Protein 2g	

