



Total Time
NOT AVAILABLE

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® 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 8g	12%
Saturated Fat 2.8g	14%
Cholesterol 29mg	10%
Sodium 238mg	10%
Total Carbohydrate 29.7g	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® 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. Set aside.
2. Beat shortening with mixer at medium speed for 5 minutes.
3. Gradually add sugar and beat 5 minutes more or until light and fluffy. Scrape sides of bowl frequently.
4. Add eggs. Beat for 2 more minutes.
5. Add 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 done. Cool.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
8. Serve with whipped topping (2 tbsp. per individual serving).