

Free sample recipe from The Sneaky Chef
<http://www.thesneakychef.com>

SNEAKY CHEF IS PROUD TO FEATURE THESE BACK-TO-SCHOOL RECIPES USING MOTTS® APPLESAUCE AND APPLE JUICE:

SNEAKY CHEF CHOCOLATE CUPCAKES FEATURING MOTTS® APPLESAUCE & APPLE JUICE



Makes 18 cupcakes

3 large eggs

¾ cup Motts® applesauce

1 cup Motts® apple juice

¼ wheat germ

1 box (about 18 ounces) chocolate cake mix (such as Duncan Hines® Moist Deluxe® Devil's Food)

Frosting, optional

Preheat oven to 350 degrees and line a muffin tin with paper muffin cups.

In the bowl of an electric mixer, combine eggs, applesauce, apple juice, wheat germ, and cake mix. Blend at low speed for 30 seconds, then increase speed to medium speed for another 2 minutes. Pour batter into cake pan or muffin tins. Bake for 19 to 21 minutes (or until a toothpick inserted in the center comes out clean).

Remove and cool before frosting, if desired.

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