Chocolate Cupcakes
Servings 16 | Prep time 10 mins. | Total time 40 mins.

Ingredients
Cooking spray
1 15 ounce can pumpkin puree
1 box chocolate cake mix
3 eggs
3/4 cup apple juice
1/2 cup walnuts, chopped (optional)

Instructions
1. Before you begin was your hands, surfaces, and utensils.
2. Preheat oven to 325 degrees. Grease muffin tins with cooking spray.
3. Combine the pumpkin puree, cake mix, eggs, and apple juice in a large mixing bowl.
4. Mix batter well. Fill muffin tin 2/3 full of batter with spoon. If using walnuts, sprinkle on top.
5. Bake according to package directions for cupcakes, about 20 minutes.
6. Take cupcakes out of the oven, check for doneness, and let cool for 5-10 minutes.
7. Remove from tin & serve.

Hint
- To check for doneness, insert a toothpick into the center of the largest or middle cupcake in the pan. When the toothpick is pulled out, it should be clean without cake pieces. If not, cook for 2-5 minutes longer and check again.

Nutritional Information:
Calories 200
Total Fat 5g
Sodium 330mg
Total Carbs 36g
Protein 13g