



RECIPE | TOMATOES

TOMATO SPICE CUPCAKES



35 min

20 min
PREP.

15 min
COOKING



12



easy

INGREDIENTS

Recipe created by *Caeli-Rose White*

- 2 dry pints** Pure Flavor® Tiki Tomatoes™, halved
- 1** box of spice cake mix, prepared to package instructions
- 1** container of cream cheese frosting
- 1 tbsp** vegetable oil
- 2 tbsp** tomato paste
- Salt, to taste



DIRECTIONS

- 1 Preheat the oven to the temperature stated on the box for cupcakes.
- 2 In a small saucepan, add the tomatoes and oil. Allow the tomatoes to sauté on medium low, for about 15 minutes, stirring frequently.
- 3 Once softened, mash the tomatoes to form a sauce consistency then add the tomato paste and salt to taste.
- 4 Line a cupcake tin with liners and fill each cup $\frac{3}{4}$ full with the spice cake batter.
- 5 Gently place a spoonful of the tomato mixture into each cupcake on top of the batter.
- 6 Bake the cupcakes for 15 minutes until they look set and beginning to brown.
- 7 Cool completely and ice with cream cheese frosting to serve.

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