



# Tomato Cupcakes

## Equipment

- Measuring cups & spoons
- Mixing bowls
- Cupcake tins
- Chopping board and knife

## Ingredients

- 2 Cups Chopped Fresh Tomatoes
- 1/3 Cup Olive Oil
- 1/4 Cup Dark Brown Sugar
- 1 1/2 Cups Plain Flour
- 1/3 Cup Granulated Sugar
- 1 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 1/4 tsp Ground Nutmeg
- 1/8 tsp Ground Black Pepper

## What to do

**Preheat your oven to 175° degrees and butter the cupcake tin.**

### Task 1 : Prepare ingredients

Combine the chopped (but not completely pureed) tomatoes, olive oil, and brown sugar in a medium bowl. Stir until the sugar has dissolved and set aside.

In a separate large bowl, whisk together the flour, granulated sugar, baking powder and soda, salt, and spices.

### Task 2 : Combine

Make sure that all the dry goods are thoroughly distributed before adding in the wet ingredients. Mix everything together with a wide spatula, stirring just enough to bring the batter together.

### Task 3 : Bake and serve

Distribute the batter between your prepared cupcake pans, filling them about 3/4 of the way to the top. Bake for 12 – 15 minutes, until a toothpick inserted into the centres pulls out cleanly, with perhaps just a few moist crumbs clinging to it. Do not wait for the tops to brown, because the centres will be thoroughly overcooked by then.

Let cool for 5 minutes before taking the cupcakes out of the tin.



Source: