

Disney
MUPPETS
MOST WANTED

MISS PIGGY'S MINI CARROT CUPCAKES

ADULT SUPERVISION REQUIRED



INGREDIENTS:

1 cup brown rice flour	1 cup brown sugar
1/2 cup sorghum flour	1 egg or egg substitute
2 tsp baking powder	1/2 cup applesauce
1 tsp baking soda	1 1/2 tsp vanilla extract
1 1/2 tsp cinnamon	1 1/2 cups grated carrot
1/2 tsp nutmeg	3/4 cup crushed pineapple
1/2 tsp sea salt	1/2 cup chopped walnuts
1 tsp xanthan gum	1/2 cup shredded coconut
1/2 cup coconut oil	



DIRECTIONS:

1. Preheat oven to 350° F
2. Combine flours, baking powder, baking soda, spices, salt, and xanthan gum in a medium mixing bowl and whisk together thoroughly.
3. Combine oil and sugar in a large mixing bowl. Use an electric mixer to beat together on high for a few minutes until creamy and thick. Then, add egg (or egg replacer), applesauce, and vanilla, and stir well. Then, stir in your carrots and crushed pineapple.
4. Combine your dry and wet mixtures along with your walnuts and shredded coconut stirring together thoroughly.
5. Set mini paper cupcake cups into mini muffin trays. Then, carefully pour your batter into each cup 2/3 full. Put your trays in the oven and bake for 11 minutes or until baked to the desired texture. Remove from oven and allow to cool.
6. Decorate with frosting and serve.

Makes 24+ Mini Cupcakes

**ON BLU-RAY™ COMBO PACK
AND DIGITAL HD AUGUST 12**

