

# Applesauce Cupcakes

*Ladies Home Journal - Delicious Desserts*

## Servings: 18

1 cup sugar  
1/3 cup shortening  
1 1/3 cups applesauce  
2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
3/4 cup raisins  
1 recipe Penuche Frosting (see recipe  
in Desserts/Cakes)

## Preparation Time: 30 minutes

### Bake: 18 minutes

Preheat the oven to 375 degrees.

Line eighteen 2-1/2-inch muffin cups with paper baking cups. Set aside.

In a large mixing bowl, beat the sugar and shortening with a mixer on medium until well mixed. Beat in the applesauce. (The mixture will appear curdled.)

In a small bowl, stir together the flour, baking powder, cinnamon, baking soda, nutmeg and cloves. Beat into the applesauce mixture. Stir in the raisins.

Spoon the batter into the prepared muffin cups, filling each two-thirds full.

Bake for 18 to 20 minutes or until a wooden toothpick inserted in the center comes out clean.

Cool in the muffin cups on a wire rack for 5 minutes. Remove from the muffin cups. Cool on a wire rack.

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Per Serving (excluding unknown items): 160 Calories; 4g Fat (21.8% calories from fat); 2g Protein; 30g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.

Desserts

