



MORELLO CHERRY & BEET RED VELVET CUPCAKES



SERVES: PREP TIME: COOK TIME:

12 | 1H | 15M

VEGETARIAN

INGREDIENTS:

Cupcake Wet Ingredients:
 2 Tbsp Crofter's Organic Premium Morello Cherry Fruit Spread
 ¾ Cup Homemade Beet Pure (1 Beet, see directions)
 ¼ Cup Greek Yogurt
 1/3 Cup Olive Oil
 1 Tsp Vanilla Extract
 1 Tsp Vinegar

Cupcake Dry Ingredients:
 1 ¼ Cup All Purpose Flour
 1 Tbsp Cocoa Powder
 1 ¼ Tsp Baking Powder
 ½ Tsp Baking Soda
 ½ Tsp Kosher Salt
 3 Tbsp Corn Starch
 ½ Cup Granulated Sugar

Cupcake Icing:
 3 Tbsp Crofter's Organic Premium Morello Cherry Fruit Spread
 ¼ Cup White Chocolate (Melted)
 1 Cup Unsalted Butter
 ½ Tsp Vanilla Extract
 1/8 Tsp Kosher Salt
 3 Cups Powdered Sugar
 Fresh Cherries (For Garnish)

DIRECTIONS:

1. Begin by making the beet puree. Preheat the oven to 400°F and wrap a medium sized beet with tin foil and place on a baking sheet. Bake for 50-60 minutes. Once done, remove from the oven and blend with ½ cup of water until a puree is formed. Set aside and allow to cool.
2. Next, put liners in the cupcake tray and preheat the oven to 350°F. In a medium sized bowl, whisk together the dry ingredients and set aside. In a separate medium sized bowl, beat together the wet ingredients and set aside. Slowly add in the dry ingredients to the wet ingredients. Stir together until just combined.
3. Scoop batter into the prepared cupcake tray, filling each liner 2/3 of the way full. Place in the oven and bake for 15 minutes or until done.
4. Make the icing by melting the white chocolate first. Place a medium sized sauce pot filled halfway with water over high heat and then place a larger glass bowl on top. Add in the white chocolate to the bowl and stir constantly until melted.
5. Next, beat the melted white chocolate, butter, vanilla extract, salt, and Crofter's Organic Premium Morello Cherry Fruit Spread until mixed. Now slowly add in the powdered sugar, about 1 cup at a time, continuously mixing. Beat icing on high speed for 1-2 minutes.
6. Remove cupcakes from the oven and allow to cool on a wire rack. Once cooled, pipe the frosting on top of the cupcakes and top with a fresh cherry. Enjoy!