



Mascarpone Strawberry Mini Cupcakes

From the Kitchen of:
Angie K.

Ingredients

8 ounces mascarpone cheese, softened (about 1 cup)
2 egg whites
1/4 cup vegetable oil
1 box white cake mix
1 cup water
1/3 cup frozen strawberries, thawed & drained
2 1/2 cups powdered sugar

Mini muffin tins and liners.

Preparation

Preheat oven to 350 degrees. Line cupcake tins with liners. In a large bowl combine cheese, egg whites and oil. Using a mixer, beat ingredients until creamy. Add the cake mix and water. Mix until smooth, about 3 minutes. Fill the mini cups to just below the rim and bake until puffed and golden, about 18-20 minutes. Remove from oven, cool slightly and transfer to wire rack.

Meanwhile, purée the strawberries in a blender or food processor. Place the powdered sugar in a medium bowl. Pour in the strawberry purée and whisk till smooth. Top the cooled cupcakes with the strawberry glaze. Let the cupcakes sit for a few minutes for the glaze to firm up.