

# THE CULINARY

*Playground*



## Vanilla...or Chocolate Cupcakes

*Makes 1/2 dozen*

4 T butter  
1/2 c sugar  
1/2 and 1/3 c flour  
1/4 t baking powder  
1/8 t baking soda  
1/4 t salt  
2 T egg beaters  
2 T vanilla yogurt  
7 T milk  
1 t vanilla  
2 T cocoa powder  
1/4 t instant espresso

Preheat oven to 350 degrees.

Line six muffin wells with paper liner and spray lightly with non-stick cooking spray.

Melt butter in microwave safe bowl. Whisk in sugar (mixture will be gritty). Set bowl aside to cool.

In a medium bowl whisk together flour, baking powder, baking soda and salt.

To butter bowl, add egg beaters, yogurt, 6 T milk and vanilla and stir until combined. Gradually stir in dry mixture until no lumps remain. Batter will be thick. Fill 3 muffin wells with vanilla batter.

To the batter remaining in the bowl, add the cocoa and instant espresso and stir until combined. Fill remaining muffin wells with this chocolate batter.

Bake for 18-20 minutes, until toothpick inserted in center comes out clean. Cool completely before frosting.