

Spicy Apple Cupcakes

Makes 10 cupcakes (1 per serving)

Preheat oven to 350°F (180°C)

10 muffin cups, lined with paper cups or sprayed with vegetable spray

1 cup	all-purpose flour	250 mL
1 tsp	pumpkin pie spice	5 mL
1/2 tsp	baking powder	2 mL
1/2 tsp	baking soda	2 mL
1/2 tsp	salt	2 mL
1/2 cup	granulated sugar	125 mL
1/4 cup	lightly packed brown sugar	50 mL
1/4 cup	soft margarine	50 mL
1 large	egg	1
1/2 tsp	vanilla	2 mL
1/2 cup	unsweetened applesauce	125 mL

1. In a small bowl, combine flour, pumpkin pie spice, baking powder, baking soda and salt.
2. In a medium bowl, using an electric mixer or wooden spoon, cream granulated sugar, brown sugar and margarine until fluffy. Beat in egg and vanilla. Stir in flour mixture until blended. Stir in applesauce.
3. Divide batter among the muffin tins, filling them half full. Bake in preheated oven for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Let cool in pan on a rack for 10 minutes. Transfer to rack to cook completely.

The applesauce in the batter serves as a partial substitute for fat and sugar, while keeping the cupcakes moist and flavourful