

INSIDE OUT CARROT CUPCAKES

For the Cupcakes :

- 1 **TSG Apple Cake Mix**
- 1 1/3 cup chopped walnuts
- 1 large raw carrot, shredded
- 1/2 cup Granny Smith apple, shredded
- 1/3 cup golden raisins
- 2 eggs

For the filling:

- 8 oz. cream cheese, softened
- 1/3 cup granulated sugar
- 1 egg, lightly beaten
- 1/8 tsp. salt

1. Preheat oven to 350° (325° if using a glass, ceramic, or non-stick pan).
2. Mix together cupcake ingredients, reserving 1 cup walnuts, and set aside.
3. For filling, mix cream cheese and sugar until well blended. Mix in egg and salt.
4. Spray muffin tin with non-stick cooking spray, or use paper liners. Put 1 Tbsp. of cupcake batter in each tin, just enough to completely cover bottom. Place one heaping tsp. of filling in each cup.
5. Cover with remaining batter until each tin is almost full. Sprinkle remaining walnuts on top of each cup.
6. Bake for 25 - 30 minutes.