

Low-Point Candy Corn Cupcakes

Ingredients:

- 1 box of Betty Crocker white cake mix
- 1 1/4 cups water
- 1/3 cup unsweetened applesauce
- 2 egg whites
- Betty Crocker whipped butter cream icing
- yellow and red food coloring

Preheat oven to 325 degrees. Pour cake mix into a bowl and add water, applesauce, and egg whites. By replacing the oil, that the box mix calls for, with the applesauce, you're instantly removing 18 points from the cake mix! Woo Hoo! Divide batter into 3 separate bowls. Using the food coloring, add yellow to one bowl making a rather bright colored yellow batter (I used a lot of drops to acquire the color I wanted). In the 2nd bowl, use both red and yellow food coloring to create a bright orange color. Leave the 3rd bowl white. Spray cupcake pans with Pam cooking spray. Add a spoon of yellow batter to the bottom of the cupcake tins, then proceed with the orange, and lastly the white (creating the candy corn color). You have to kind of gauge or guess how much to put in. I was trying to add a little more orange to make a thicker middle color but I left myself not a lot of room for the white batter on top. Bake cupcakes for 18 to 20 minutes or until done (Insert a toothpick in the middle. If it comes out clean, they're done.) Let cool and spread 1 tablespoon of butter cream icing on top. Devour!

Total servings - 12

Serving size - 1

Points per serving - 3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"It's not only children who grow. Parents do too. As much as we want to see what our children do with their lives, they are watching us to see what we do with ours. I can't tell my children to reach for the sun. All I can do is reach for it myself." - Joyce Maynard