

# Low-Point Fanta Orange Cupcakes

## Ingredients:

- 1 1/2 cups Splenda granulated sugar substitute
- 2 whole eggs
- 1 egg white
- 1/2 cup unsweetened applesauce
- 1 3/4 cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 2 tsp. orange extract
- 3/4 cup Fanta orange soda
- 1 Tbs grated orange rind

Combine Splenda, eggs, and applesauce in a large mixing bowl. Add flour, baking powder, salt, and orange extract. Combine well. Pour in Fanta soda and mix well, scraping sides and bottom of bowl. Stir in grated orange rind. Pour batter into a cupcake tins sprayed with Pam cooking spray. Bake at 350 degrees for about 15 minutes (or until toothpick comes out clean when inserted into the middle). For frosting: Combine 1 tsp. of orange extract to some Betty Crocker Whipped Fluffy White icing and spread 1 to 2 tsp. on top of each cupcake.

Total servings - 12

Serving size - 1

Points per serving - 2 (with 1 tsp. icing); 2.5 with 2 tsp. icing

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