



## Holiday Gingerbread Cupcakes

★★★★☆

*With heartwarming molasses, allspice and cinnamon, these cupcakes taste like the holidays! —BugzBunny, Taste of Home Online Community*

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**TOTAL TIME:** Prep: 25 min. Bake: 20 min. +  
cooling

**YIELD:** 21 cupcakes.

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### Ingredients

2/3 cup sugar

1/2 cup canola oil

2 egg whites

1 egg

1 cup unsweetened applesauce

1 cup molasses

1-1/2 cups all-purpose flour

1 cup whole wheat flour

2-1/2 teaspoons baking soda

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1 teaspoon ground allspice

1/2 teaspoon salt

1-1/3 cups reduced-fat whipped topping

### Directions

1. In a large bowl, beat the sugar, oil, egg whites and egg until well blended. Add applesauce and molasses; mix well. In a small bowl, combine the flours, baking soda, ginger, cinnamon, allspice and salt; gradually beat into applesauce mixture until blended.
2. Fill paper-lined muffin cups two-thirds full. Bake at 350° for 18-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
3. Just before serving, top each cupcake with 1 tablespoon whipped topping.

