



## green velvet cupcakes

cook time:  
**20**

prep time:  
**30**

featured product:  
**POWERHOUSE  
SPINACH BLEND**

get your green on with our green velvet cupcakes recipe! this delicious, sweet holiday treat is a yummy dessert - with the surprising nutritional boost of spinach! it makes a great homemade gift or serve it as a healthy dessert at your next holiday event!



## ingredients

12 cupcakes

for the cupcakes:

2 packed cups **organicgirl© POWERHOUSE SPINACH BLEND ?**, finely minced in a food processor

1½ cups all-purpose flour

1½ teaspoons baking powder

½ teaspoon fine sea salt

8 tablespoons unsalted butter, softened

1 cup sugar

1 teaspoon vanilla

2 eggs

½ cup milk

for the icing:

8 ounces cold cream cheese

3 tablespoons unsalted butter, softened

3 cups powdered sugar, sifted

2 teaspoons vanilla

sprinkles

## substitutions

? *substitute with* **SUPERGREENS!**

## directions

1. preheat oven to 350°F. spray a standard 12-cup muffin tin with cooking spray or line with cupcake liners.
2. in a medium bowl whisk together flour, baking powder and salt.
3. in a large bowl or the bowl of a stand mixer fitted with paddle attachment beat butter and sugar until fluffy. beat in spinach, then vanilla. beat in eggs 1 at a time until incorporated, scraping down sides of bowl as needed. beat in milk, then mix in flour mixture until just combined.
4. fill muffin cups ¾ full and bake until golden, 18-20 minutes. let cool 5 minutes in pan, then cool completely on a rack.
5. in a food processor combine cream cheese, butter, sugar, and vanilla and pulse until smooth and creamy.
6. frost cupcakes with cream cheese frosting and decorate with sprinkles.