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## Real Deal Ketchup Cupcakes

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### *Ingredients:*

#### Cake

- 2 C all-purpose flour
- 2 ts baking powder
- 1 1/2 ts cinnamon
- 1 ts baking soda
- 1/4 ts ground nutmeg
- 1/2 ts ground ginger
- 1/2 C *First Field* Tomato Ketchup
- 2 eggs
- 1/2 C water
- 2 Tb beet juice (for color)
- 3/4 cup butter, softened
- 1 1/2 C packed dark brown sugar
- 1/2 C granulated sugar

#### Frosting

- 6 ounces brick-style cream cheese, softened
- 3/4 C butter, softened
- 1 ts vanilla extract
- 4 C powdered sugar

### *Directions:*

Preheat the oven to 350 degrees F and prepare 24 cupcake papers in pans. Stir the flour with the baking powder, cinnamon, baking soda, nutmeg and ginger into a bowl. Stir the ketchup, water and coloring in a separate bowl. Set aside.

Beat the butter and sugar in a large bowl until fluffy, then beat in the eggs. Add the flour and ketchup mixtures. Beat everything together on low until combined, then increase the speed to medium-high for 1 minute. Fill cupcake papers 2/3 full and bake for 25 minutes or until the center is set. Cool in pan for 10 minutes, then cool on racks.

For cream cheese frosting: Beat the cream cheese, butter and vanilla on medium speed for 2 minutes or until smooth. Gradually beat in the powdered sugar on low, then beat on high until fluffy. Frost! Makes 24 cupcakes.