



Sweet Potato Casserole Leftover Cupcakes With Toasted Marshmallow Frosting

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Ingredients

Cupcakes

2 cups all-purpose flour
2 tsp baking powder
2 tbsp potato starch
1/2 tsp baking soda
1/4 tsp salt
1 tsp ground cinnamon
8 tbsp (one stick) unsalted butter, softened
1 cup sugar
2 large eggs
1-1/2 cups leftover sweet potato casserole or sweet potato puree
1/2 tsp vanilla extract

Frosting

2 cups granulated sugar
1/2 cup cold water
8 egg whites
1-1/2 tsp Cream of Tartar
1/2 tsp vanilla extract
2-3 drops marshmallow flavoring (if desired)

Directions

Cupcakes

Preheat the oven to 350° F.

Sift the flour, baking soda, baking powder, potato starch and salt into a medium bowl and add the cinnamon.

Cream your butter on medium-low speed, add the eggs, one at a time, then add the sugar. Mix until smooth.

Add in the sweet potato casserole or puree and continue mixing on medium-low as you gradually add in the flour mixture and vanilla until incorporated.

Evenly distribute among 24 baking cupcakes and bake for 20–24 minutes or until a toothpick comes out clean. Allow to cool completely before frosting.

Frosting

Heat the sugar and water in a saucer on high (on stovetop) until it reaches 265° F. (Use a candy thermometer.)

As you wait for the sugar to reach desired temperature, use an electric stand mixer with the whisk attachment to beat your egg whites and cream of tartar on medium-high speed. Keep a close eye on your sugar water.

When your sugar reaches 265° F, quickly remove it from the heat and immediately (but slowly!) add it to your whisking eggs, still on medium-high speed.

Add vanilla and marshmallow flavoring and beat on high for 3–5 minutes or until peaks start to form.

When your meringue reaches desired consistency, immediately fill a piping bag and frost your cupcakes.

Use a kitchen torch to lightly toast your frosted cupcakes and serve.

Yield: 24 cupcakes