

Shortcut Apple Cupcakes

3 eggs
1 $\frac{3}{4}$ cup granulated sugar
1 cup vegetable oil
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon salt
1 (21-ounce) can apple pie filling
1 cups chopped pecans (optional)

Directions:

1. Preheat oven to 350° F.
2. Blend eggs, sugar and oil.
3. Sift together flour, baking powder, cinnamon and salt. Add to egg mixture and blend well.
4. Add apple pie filling and nuts (if using) and stir to distribute evenly.
5. Place paper baking cups in muffin pans. Fill cups approximately $\frac{2}{3}$ full.
6. Bake cupcakes 20 to 25 minutes or until a toothpick inserted in the center comes out clean.
7. Cool in pans 10 minutes then remove to wire cooling rack.
8. Frost cupcakes when completely cool.

Yield: 24 cupcakes

