

# Halloween Devil's Food Cupcakes with Hazelnut Cream Cheese Icing



## Ingredients:

- Devil's Food Cake Mix
- Eggs or egg substitute
- Applesauce
- 1 container whipped Cream Cheese Icing
- Food Coloring
- Hazelnut Splenda Flavoring

## Directions:

Step 1: Buy a devil's food cake mix, a container of whipped cream cheese icing, food coloring, and Hazelnut Splenda Flavoring.

Step 2: When you make the cake, substitute the vegetable oil for the same amount of unsweetened applesauce. Then instead of the whole egg, either add just the whites or use egg white substitute.

Step 3: (While your low calorie cake is cooking.) Open the icing and add 1 packet of Hazelnut Splenda for each cup of icing you use. You can add a little more to taste.

Step 4: Add red and yellow food coloring until your icing is orange.

Step 4.5: Use a cake decorator with tip to ice the cakes. It takes them to Martha Stewart status!

Step 5: Step back and watch these cupcakes be devoured!

*Yields: 18 -22 cupcakes | Calories Saved: over 1000 throughout the whole recipe*