Chocolate Cupcakes

Ingredients

1 avocado, pureed

¾ c. sugar

½ c. milk

1 tsp. vanilla

¼ tsp. balsamic vinegar

1 egg WHITE (only)

1 c. flour

¼ c. cocoa powder

½ tsp. baking soda

¼ tsp. salt

*Frosting:*

¼ pkg. cream cheese, softened

¼ c. powdered sugar, sifted

½ tsp. vanilla

 Pinch of salt

Directions:

1. Preheat oven to 350 degrees F. Prepare muffin cups by spraying them with non-stick spray. (You will make 12 muffins)
2. In a separate bowl, mash the avocado until smooth.
3. Separate the egg yolks from the whites. Discard the yolks.
4. In an electric mixer or bowl, beat the avocado puree, sugar, milk, vanilla and vinegar until smooth. Beat in the **egg whites** one at a time, just until incorporated.
5. In a separate bowl, mix the flour, cocoa powder, baking soda, and salt. Add that to the wet batter and beat until smooth.
6. Divide the batter among the muffin cups. Bake until the tops of the cupcakes are lightly browned and spring back to the touch for **20 minutes**.
7. Once finished, turn out onto a rack and cool completely before frosting.

Frosting:

Beat together the cream cheese, powdered sugar, vanilla and salt. Use the KitchenAid for easy clean up and less of a mess.