

## Chocolate Tomato Soup Cupcakes

All-purpose flour	8.8 oz
Cocoa powder	2.7 oz
Baking soda	2 tsp
Baking powder	1 tsp
Salt	1 tsp
Eggs	2 ea
Sugar	15 oz
Buttermilk	8 oz
Oil	4 oz
Vanilla extract/flavoring	2 tsp
Tomato puree (soup)	10 oz

### MOP

1. Roast fresh tomatoes, puree and strain (or use tomato soup); cool
2. Sift all the dry ingredients (except for the sugar); set aside in a mixing bowl
3. Mix together the eggs, oil, tomato, buttermilk, vanilla and sugar
4. Add the liquid to the dry and mixing only until combined, finish by hand as to not overmix
5. Scoop into lined cupcake tins; bake at 350F/12-22 min, depending on size of cupcake, or until done