

Green Tomato and Fig Cupcakes

Ingredients

- 8 ounces green tomato, cored and quartered
- 7.6 ounces cake flour, sifted (2 cups)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup canola oil
- 2 large eggs
- 2 teaspoons grated orange rind
- 4 ounces fresh Black Mission figs, stemmed and chopped
- 3 ounces chopped pecans (2/3 cup)
- Cooking spray
- 4 ounces 1/3-less-fat cream cheese
- 1 1/4 cups powdered sugar
- 1/2 teaspoon vanilla extract
- Dash of salt
- Sliced fresh figs (optional)

Preparation

Preheat the oven to 350°.

Place tomato in a blender; blend until smooth.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, baking soda, cinnamon, and 1/4 teaspoon salt in a bowl. Place sugar, oil, and eggs in a large bowl; beat with a mixer at high-speed until blended. Stir in tomato puree and orange rind. Add flour mixture to egg mixture; beat at low-speed just until combined. Stir in chopped figs and pecans.

Place 18 muffin cup liners in muffin cups; coat liners with cooking spray. Spoon batter into cups. Bake at 350° for 17 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in pans 5 minutes. Remove from pans; cool completely on wire racks.

Place cream cheese in a large bowl; beat with a mixer at high-speed until smooth. Add powdered sugar, vanilla, and dash of salt; beat until smooth. Spread frosting over the top of each cupcake. Garnish with sliced figs, if desired.