



*Chef Maria's Sweet*  
**Spring Zucchini Nest  
Cupcake**

## Ingredients:

Makes 12 Cupcakes

- ¾ cup Whole Wheat Flour
- ¾ cup White Cake Flour
- 1 cup Granulated Sugar
- ¼ cup Molasses
- 2 tsp Baking Powder
- ½ tsp Ground Cinnamon
- ½ tsp Kosher Salt
- ½ cup Chopped Walnuts (or Pecans)
- 1 ½ cups of Coarsely Grated Zucchini
- ⅓ cup Deluxe Vegetable Oil
- ½ cup Applesauce
- ½ tsp Vanilla Extract

## Icing Ingredients:

- ½ cup Deluxe Vegetable Shortening
- ½ cup Butter
- ½ tsp Almond Extract
- 1 Box (1 lb.) of Powered Sugar
- 3-4 tsp Almond Milk

## Nest Egg Ingredients:

- 4 cups Chow Mein Noodles
- 6 oz. White Melting Chocolate
- ½ to ⅔ cup of Chocolate Eggs (about 36 to 40)

## Directions:

1. Preheat oven to 350°
2. Place cupcake liners in a standard 12 cup muffin tin.
3. Mix dry ingredients (whole wheat and white cake flour, brown sugar, baking powder, cinnamon, salt, and chopped walnuts) in medium bowl.
4. In a smaller bowl, combine grated zucchini, vegetable oil, applesauce, and vanilla extract. Mix until smoothly blended.
5. Pour zucchini mixture into dry mixture. Beat (or mix) until smooth and even.
6. Pour batter into cupcake liners.
7. Bake for about 30 – 35 minutes.
8. Cool for 10 minutes before frosting.

## Icing Directions:

1. Mix vegetable shortening, butter, almond extract and powered sugar together. Gradually add the almond milk. (Add more milk or powered sugar until desired consistency).
2. Frost cooled cupcakes.

## Nest Egg Directions:

1. Melt white melting chocolate in microwavable bowl for 30-35 seconds. Stir for consistency. Repeat until completely melted.
2. In large bowl, combine chow mein noodles with melted chocolate. Gently mix until each noodle is equally covered.
3. Shape into 12 bird's nests. Place each nest on top of each cupcake.
4. Place approx. 3 chocolate eggs in each nest.



**PICASSO'S**  
where great food is a work of art®