

## **Yam Peanut Chocolate Cupcakes**

Naturally sweet yam cupcakes perk up with peanuts and chocolate chips in every bite. No icing needed with these delicious loaded cupcakes.

1 (15-ounce) can sweet potatoes, drained and mashed or 1 cup mashed sweet potatoes  
1 cup sugar  
2 eggs  
1/4 cup canola oil  
1 teaspoon vanilla extract  
1 1/3 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 cup chopped peanuts  
1/2 cup dark chocolate chips

Preheat the oven to 350° F. In a mixing bowl, mix together the sweet potatoes, sugar, eggs, oil and vanilla. In another bowl, combine the flour, baking powder, baking soda and cinnamon. Gradually add the dry ingredients, mixing only until combined. Stir in the peanuts and chocolate chips. Transfer to muffin paper lined muffin tins. Bake for 20 to 25 minutes or until center springs back when touched.

Makes 16 to 18 cupcakes.

\* Created by Louisiana Sweet Potato Commission spokesperson, Holly Clegg.  
From the website <http://www.sweetpotato.org>