# **April Fools' Day Cupcakes**

## Surprise!

There's no sugar in these cupcakes, and your friends and family will love them!

#### INGREDIENTS:

#### **MEAT LOAF**

1 pound lean ground beef 1/2 cup seasoned bread crumbs

1 cup grated Monterey Jack cheese

3 tablespoons ketchup

1 egg

1/2 teaspoon celery salt

1/4 teaspoon pepper

#### **POTATO FROSTING**

3 cups mashed potatoes Food coloring



### DIRECTIONS:

Heat oven to 375 degrees. Line 12 muffin tin cups with foil bake cups.

In a large bowl, mix all of the meat loaf ingredients until well combined. Divide the mixture evenly among the lined cups; the foil cups should be about 3/4 full.

Place the filled muffin tins on cookie sheets, and bake the cupcakes for about 15 minutes, or until cooked through.

Divide the mashed potatoes among three small bowls, and stir a few drops of food coloring into each batch to create blue, yellow and pink pastel "frosting". Spread a generous dollop on each cupcake. Makes 12 cupcakes.













