

Balsamic Vinegar Cupcakes

Ingredients:

Cake Mix (we used chocolate cake)

Pre-made icing

From Olives and Grapes... All Natural Butter Flavored Extra Virgin Olive Oil

7 teaspoons – From Olives and Grapes... Strawberry, Dark Chocolate, Espresso, or Raspberry balsamic vinegar

Instructions:

Follow the directions on the box cake mix, substituting Butter Flavored EVOO for the oil called for in the cake mix. If using all four vinegars, divide the batter into 4 equal parts, adding 3 1/2 tablespoons of each balsamic. Whip vinegar into batter. Spoon batter into muffin tin. Bake according to the box instructions.

If using all four vinegars, divide the icing into 4 equal parts, adding 3 1/2 teaspoons to each. Whip icing, and after the cupcakes cool, spread icing onto cup cakes.