# Chocolate Macaroon Cupcakes

# **Ingredients**

* 2 large egg whites
* 1 large egg, room temperature
* 1/3 cup unsweetened applesauce
* 1 teaspoon vanilla extract
* 1-1/4 cups all-purpose flour
* 1 cup sugar
* 1/3 cup baking cocoa
* 1/2 teaspoon baking soda
* 3/4 cup buttermilk
* **FILLING:**
* 1 cup reduced-fat ricotta cheese
* 1/4 cup sugar
* 1 large egg white
* 1/3 cup sweetened shredded coconut
* 1/2 teaspoon coconut or almond extract
* Confectioners' sugar

**Directions**

* Preheat oven to 350°. Coat 18 muffin cups with cooking spray.
* Beat first 4 ingredients until well blended. In another bowl, whisk together flour, sugar, cocoa and baking soda; gradually beat into egg mixture alternately with buttermilk.
* For filling, beat ricotta cheese, sugar and egg white until blended. Stir in coconut and extract.
* Fill prepared cups with half of the batter. Drop filling by tablespoonfuls into center of each cupcake; cover with remaining batter.
* Bake until a toothpick inserted in cupcake portion comes out clean, 28-33 minutes. Cool 10 minutes before removing from pans to wire racks; cool completely. Dust with confectioners' sugar.

**Afikoman{\*\*\*\*\*\*\*\*Life)**