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Appetizers & Snacks

SPAM Cupcakes by Estelle Schmidt

Ingredients:

Cupcakes:

2 (12-ounce) cans SPAM luncheon meat
2 eggs, slightly beaten
2/3 cup quick cooking oatmeal
3/4 cup milk

Glaze:

1/3 cup brown sugar
1 teaspoon prepared mustard
2 tablespoons white vinegar
1 tablespoon water

Remaining Ingredients:

4 cups prepared instant mashed potatoes
Snipped fresh chives, for garnish

Directions:

Preheat oven to 350° F. For cupcakes, in large bowl, grate SPAM. Add eggs, oatmeal and milk; mix well. Lightly spray a regular size muffin tin with nonstick cooking spray. Fill each muffin tin two-thirds full with SPAM mixture. Using the back of a spoon, lightly press mixture into tins. In small bowl, whisk together the brown sugar, mustard, vinegar and water. Lightly spoon glaze mixture over SPAM mixture. Bake for 25-30 minutes or until mixture is set. Meanwhile, prepare 4 cups of instant mashed potatoes. Remove cupcakes from oven. Place oven rack 2-3 inches from heat source and heat broiler. Top each cupcake with potatoes. Return muffin tin to oven. Broil 2-3 minutes or until potatoes are lightly browned. Garnish with fresh chives and serve. Serves 12.

Tip: For best results, let cupcakes stand 5 minutes before removing from pan.