

# Savory Turkey Cupcakes

## Ingredients:

cooking spray  
1 (8.5 ounce) package  
cornbread mix (such as jiffy®)  
1/2 cup creamed corn  
1/3 cup whole milk  
1 large egg  
1/2 teaspoon ground sage  
1/4 teaspoon onion powder  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
4 tablespoons whole berry cranberry sauces, divided  
2 cups refrigerated mashed potatoes, warmed  
1/2 pound sliced cooked turkeys  
4 tablespoons hot turkey gravy  
1 tablespoon finely chopped fresh flat-leaf parsley



## Directions:

Step 1 Preheat the oven to 400 degrees F (200 degrees C). Spray 6 muffin cups with cooking spray. Advertisement

Step 2 Stir cornbread mix, creamed corn, milk, egg, sage, onion powder, salt, and pepper together in the Bosch bowl with the cookie paddles. Divide mixture evenly among the muffin cups

Step 3 Bake in the preheated oven until golden, about 17 minutes. Let cool for 5 to 10 minutes.

Step 4 Using a teaspoon measuring spoon, hollow out the center of each cornbread cupcake; reserve scooped out cornbread. Fill each hole with about 2 teaspoons cranberry sauce. Use reserved cornbread to top each hole.

Step 5 Place mashed potatoes in a resealable plastic bag and snip off 1 corner of the bag. Pipe about 1/3 cup potatoes on top of each cupcake. Place 2 turkey slices on each mound of potatoes, and drizzle each with 2 teaspoons gravy. Serve warm, garnished with a sprinkle of parsley.