



# Disney SECRET of the WINGS

## Tinker Bell & Periwinkle's PUMPKIN PARTY KIT

Have a fun filled Halloween party, fairy style!

ADULT SUPERVISION IS REQUIRED FOR THESE ACTIVITIES

# PARTY CAKES

### INGREDIENTS:

2 cups whole wheat flour  
3 cups shredded carrots  
1/2 cup unsweetened apple sauce  
1 1/2 cups raw sugar  
2 eggs  
2 egg whites  
1/2 cup canola oil

1 tsp. cinnamon  
1/2 tsp. nutmeg  
1 tsp. baking soda  
1 1/2 tsp. vanilla extract  
1/2 tsp. salt (optional)  
1 cup chopped pecans

### FROSTING

### INGREDIENTS:

8 ounces lite cream cheese  
1 cup of confectioners' sugar  
1 tsp vanilla extract  
2 egg whites

### DIRECTIONS:

- ★ Preheat oven to 350o fahrenheit
- ★ Using a large mixing bowl, Combine: eggs, egg whites, canola oil, sugar, apple sauce and vanilla.
- ★ Mix in: flour, baking soda, salt, cinnamon, nutmeg.
- ★ Stir in: carrots and nuts
- ★ Grease 2 muffin pans
- ★ Fill muffin cups halfway up
- ★ Bake for 40 to 50 minutes or until you can insert a toothpick and have it come out clean.
- ★ Use an electric mixer to combine cream cheese, egg whites, vanilla and sugar Beat until smooth.

### TO ASSEMBLE CAKES:

- ★ Turn cakes upside down and cut in half horizontally
- ★ Apply frosting to the middle and top (formerly bottom) of your cakes
- ★ Garnish as you wish.

Makes about 25 small cakes.

