



Savory Thanksgiving Cupcakes

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This is a great way to get the taste of everything you love about Thanksgiving in a perfect little bite and without all the mess

Ingredients

- - cooking spray - 1 (8.5 ounce) package cornbread mix (such as Jiffy®) - ½ cup creamed corn - ½ cup whole milk - 1 large egg - ½ teaspoon ground sage - ¼ teaspoon onion powder - ¼ teaspoon salt - ¼ teaspoon ground black pepper - 4 tablespoons whole berry cranberry sauce
- divided - 2 cups refrigerated mashed potatoes
- warmed - ½ pound sliced cooked turkey - 4 tablespoons hot turkey gravy - 1 tablespoon finely chopped fresh flat-leaf parsley

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Spray 6 muffin cups with cooking spray. Stir cornbread mix
2. creamed corn
3. milk
4. egg
5. sage
6. onion powder
7. salt
8. and pepper together in a medium mixing bowl. Divide mixture evenly among the muffin cups Bake in the preheated oven until golden
9. about 17 minutes. Let cool for 5 to 10 minutes. Using a teaspoon measuring spoon
10. 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. 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
11. and drizzle each with 2 teaspoons gravy. Serve warm
12. garnished with a sprinkle of parsley.