



Pumpkin Spice Cupcakes



DIFFICULTY: EASY



PREPARATION TIME: 1 HOUR COOKING TIME: 25 MINUTES



SERVES: 22

Ingredients

Pumpkin spice cupcakes

- 1 cup plain flour
- 1 cup self raising flour
- $\frac{3}{4}$ tsp bicarb soda
- 1 tsp cinnamon
- 2 tsp mixed spice
- $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{2}$ tsp nutmeg
- 1 cup vegetable oil
- 4 eggs, lightly beaten
- 1 $\frac{1}{4}$ cups brown sugar
- 2 cups mashed pumpkin

Cream cheese frosting

- 250g cream cheese, softened
- 90g unsalted butter, softened
- 2 tsp vanilla essence
- 4 cups sifted icing sugar

Method

Pumpkin spice cupcakes

Preheat oven on CircoTherm to 180°C. Arrange wire racks on shelf positions 1 and 3.

Line standard muffin pans with liners.

Sift the flours, bicarb soda and spices into a large mixing bowl and make a well in the centre.

In a separate bowl, combine the remaining ingredients and mix well. Add mixture to the dry ingredients and using a large whisk, mix until completely combined. Be careful not to over mix. Spoon mixture into muffin pans.

Bake for 22 to 25 minutes or until cooked and golden.

Allow to cool before icing and decorating.

Icing

Place the cream cheese, butter & vanilla essence into a mixing bowl & mix with electric beaters until light & creamy.

Gradually beat in the icing sugar & mix well.

Notes

You will need 600g – 700g pumpkin for this recipe. This can be peeled, diced & cooked on FullSteam 100°C for 20 minutes or till cooked. Cool and mash.