



## Pumpkin-Flavoured Cupcakes

What better way to start off Halloween with these pumpkin spice-flavoured cupcakes! Try different flavoured frosting such as: cream cheese, maple, or classic buttercream.



**Prep**  
20m



**Cook**  
18m



**Serves**  
12

### Ingredients

- 2 cups plain flour
- 1 tsp baking powder
- 1 tsp baking soda
- pinch of salt
- 1 1/2 tsp ground cinnamon
- 1/8 tsp ground ginger
- 1/8 ground cinnamon (in addition to previous cinnamon)
- 1/8 ground nutmeg
- 1/8 ground allspice
- 1/2 cup brown sugar
- 2 eggs
- 1 1/4 cup pumpkin puree\*
- 1/2 cup canola oil
- 1/2 cup milk

### Cream Cheese icing:

- 300g cream cheese, spreadable
- 3/4 cup icing sugar
- 1/2 tsp orange food colouring
- 1/2 tsp green food colouring
- 1/2 tsp black food colouring

### Method

**Preheat** oven to 180°C and line a 12-muffin tray with patty pans.

**Combine** the flour, baking powder, baking soda, salt, all of the cinnamon, ground ginger, nutmeg, cloves, and allspice. Set aside.

**Whisk** the brown sugar and eggs in a separate bowl.

**Gradually add** the pumpkin, oil and milk and whisk until combined.

**Combine** the wet mixture with the dry mixture.

**Evenly distribute** the batter amongst the patty pans

**Bake** for 18 minutes.

**Leave** to cool before preparing the icing.

### For the cream cheese icing:

**Combine** the butter, icing sugar and milk.

**Combine** half of the icing with orange food colouring and pour into a piping bag. Set aside.

**Combine** a quarter of the remaining icing with green food colouring and pour into a piping bag. Set aside.



## Method (cont)

Combine the remaining quarter of the buttercream with black food colouring and pour into a piping bag. Set aside.

Using the orange icing, pipe around the perimeter of the cupcake and work your way up to the peak.

Using the green icing, pipe a stem and curly leaves at the peak of the orange icing

Using the black icing, pipe triangular eyes and nose and a mouth with rectangular gaps on the side of the orange icing.

Happy Baking!

*\*Note: To puree the pumpkin, chop into small cubes and place into a microwave safe bowl. Put it in the microwave on high for 6 minutes and mash.*