## Axtoo



## Ingredients

2 cups sugar
3/4 cup canola oil
1 can (15 ounces) solid-pack pumpkin
4 eggs
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 cup shortening
1/4 cup butter, softened
2 cups confectioners' sugar
1/2 teaspoon vanilla extract, optional
Whole cloves, optional
<strong>FILLING:</strong>
1 tablespoon cornstarch
l cup milk

## Preparation

1 In a large bowl, beat the sugar, oil, pumpkin and eggs until well blended. Combine the flour, baking soda, salt, baking powder and cinnamon

2 gradually beat into pumpkin mixture until well blended. Fill paper-lined muffin cups twothirds full. Bake at $350^{\circ}$ for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire.

## Cooks Note

Recipe by Yes Chef!

