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by Yes Chef

Cream Filled Pumpkin Cupcakes



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
FILLING:
1 tablespoon cornstarch
1 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 two-thirds full. Bake at 350° 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

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