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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  
<strong>FILLING:</strong>  
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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