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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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