

Cream-Filled Pumpkin Cupcakes

Soft and spicy pumpkin cupcakes with a fluffy homemade cream filling

Yield:

1 3/4 dozen cupcakes

Ingredients:

4 eggs
2 cups sugar
3/4 cup oil
15 ounce can of solid-pack pumpkin*
2 cups flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon baking powder
1 1/2 teaspoons ground cinnamon

Cream Filling:

1 Tablespoon cornstarch
1 cup milk
1/2 cup shortening**
1/4 cup butter, softened***
2 cups powdered sugar
1 teaspoon vanilla extract

Instructions:

1. To make cupcakes, combine eggs, sugar, oil, and pumpkin in a mixing bowl and stir well. In another bowl, combine dry cupcake ingredients and then add to pumpkin mixture, mixing well.
2. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees for 18-22 minutes or until a toothpick or fork

inserted near center comes out clean. Cool in pans for 10 minutes and then remove to wire racks to cool completely.

3. To make cream filling, whisk together the cornstarch and milk in a saucepan until smooth. Bring to a boil, stirring constantly, and boil for a minute or until mixture thickens slightly. Cool to room temperature.

4. In mixing bowl, cream shortening, butter, powdered sugar, and vanilla. Gradually add room-temperature shortening mixture, beating until light and fluffy.

5. Using a sharp knife, cut a 1-inch diameter cone shape out of the top of each cupcake. Carefully remove tops and set aside. Spoon filling into cupcakes and replace tops.

