

PUMPKIN CUPCAKES



Makes 16



Prep Time
20m



Cooking Time
25m

Ingredients

Cupcakes:

2 cups sugar
2 tsp baking powder
1 ½ cups plain flour
½ cup wheatgerm
2 tsp cinnamon
2 tsp baking soda
4 free range eggs
1 cup vegetable oil
4 cups pumpkin, grated

1 cup hazelnuts, chopped
½ cup raisins
½ cup pumpkin seeds, for
decoration
100 g coloured sprinkles or
cachous (sugar pearls), for
decoration

Icing:

Juice of 1 lemon
50 g butter, softened
230 g cream cheese, softened
1 cup icing sugar, sifted
1 tsp vanilla paste

For cupcakes

1. Preheat oven to 190°C.
2. Combine all dry ingredients in a large bowl.
3. Add eggs and oil and mix until just combined.
4. Fold in pumpkin, hazelnuts and raisins.
5. Divide mix evenly between lightly greased cupcake moulds or muffin tins.
6. Bake for 20-25 minutes.
7. Allow to cool in tin for 5 minutes then turn out onto wire racks. Ice when completely cool, and decorate with pumpkin seeds and sprinkles.

For icing

1. Beat together lemon juice, cream cheese and butter.
2. Add sugar and vanilla paste and continue to beat until smooth.