

HALLOWEEN CUPCAKES



Makes 12



Prep Time 20 minutes



Cook Time 15-20 minutes



INGREDIENTS

- 1 ½ cup flour
- 1 tsp baking soda
- 1 tsp **Gregg's Ground Cinnamon**
- ½ tsp **Gregg's Ground Ginger**
- ¾ cup soft brown sugar
- ½ cup vegetable oil
- 2 eggs

METHOD

1. Preheat oven to 180°C (fan assisted). Place paper cupcake cases into muffin tins. Alternatively grease a 12-cup muffin tin.
2. Sift flour, baking soda, **Gregg's Ground Cinnamon** and **Gregg's Ground Ginger** into a mixing bowl.
3. Whisk together brown sugar, vegetable oil, eggs and pumpkin puree until well

- ¾ cup pumpkin puree (approx. 350g uncooked pumpkin)

Cream Cheese Frosting:

- 125g spreadable cream cheese
- 2 ½ - 3 cups icing sugar
- ½ tsp orange zest
- Dark chocolate bits

combined. Make a well in the centre of the dry ingredients and pour in pumpkin mixture. Stir to mix. Spoon mixture into cupcake cases. Bake for 15-20 minutes until cooked and golden. Transfer to a baking rack to cool. Once cupcakes are cold, pipe cream cheese frosting onto the top of the cupcakes. Place 3 choc bits on the frosting to make the eyes and mouth.

Cream Cheese Frosting:

1. Beat together cream cheese with 2 ½ cups of the measured icing sugar and orange zest until creamy. Add extra icing sugar if necessary to make a firm but piping consistency.

TIPS

To make pumpkin puree: peel and cut pumpkin into small pieces. Steam or microwave pumpkin until tender. Steaming helps reduce the amounts of retained water that you get when boiling. Puree in a food processor or mash until smooth.