




Mother's Pumpkin Cupcakes with Orange Cream Cheese Frosting

Prep time	Cook Time	Servings	
10 mins	10 mins	24 mini cupcakes	PDF

Product used: 3in1 Treat Baker



Makes 24 mini cupcakes

Ingredients

- 1 ripe pear, 1/2-inch dice (1-1/2 cups)
- 1/4 cup fresh squeezed orange juice, divided
- 3/4 cups flour
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup canned pureed pumpkin
- 1/3 cup agave nectar (may substitute 1/2 cup sugar)
- 3/8 cup milk, cold
- 1 egg
- 1/2 cup roasted salted pumpkin seeds

Orange Cream Cheese Icing

- 1 (8 oz.) package cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- zest from 1 orange

Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Cupcakes:** Place chopped pears in a microwave-safe bowl. Add 2 tablespoons orange juice and cover with a microwave-safe plate. Heat for 5 minutes. Use heatproof oven mitts to remove cooked pears. Mash with a fork and set aside to cool.
3. Whisk flour, spice, baking powder, baking soda, and salt together in a medium mixing bowl. Create a small well in the center of the dry ingredients.
4. Add cold milk, pumpkin, agave and pumpkin seeds to warm mashed pears. Break an egg into a small bowl and whip lightly; then add to pumpkin mixture. Whisk until well blended, then add to the well.
5. Whisk until batter just combined. All the flour should be incorporated, but avoid over mixing. Batter should be thick and creamy, like pudding. Add milk to thin if needed.
6. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini cupcake mold.
7. Bake for 5 minutes until mini cupcakes are golden. Place hot cupcakes a wire cooling rack.
8. **Prepare Orange Cream Cheese Icing:** In a large bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar, vanilla and orange extract; beat until fluffy.
9. Frost cooled cupcakes with the cream cheese icing, sprinkle orange zest over the mini cupcake tops.

Simple, yet elegant. These lovely, crispy cupcakes are a party favorite.