

Pumpkin Cupcakes  
"The Grass Roots Cookbook"  
By Jean Anderson  
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Approximately 20

Prep: approximately 20 minutes

Bake time: 30-45 minutes

*"These pumpkin cupcakes have somewhat the texture of a fruit-nut bread. They are not particularly sweet, so frost them, if you like, using any favorite orange butter-cream or brown-sugar frosting."* Jean Anderson

½ cup butter, margarine or vegetable shortening  
1-1/3 cups sugar  
2 eggs, beaten until frothy  
1 cup mashed, cooked, unseasoned pumpkin or winter squash  
2-1/4 cups sifted all-purpose flour  
3 teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¾ teaspoon ground ginger  
½ teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
¾ cup milk  
¾ cup coarsely chopped pecans or walnuts

1. Cream butter and sugar until light, beat in eggs, then mix in pumpkin.
2. Sift flour with baking powder, soda, salt and spices; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Mix in nuts.
3. Spoon into well-greased muffin-pan cups, filling each cup with three-fourths full. Bake in moderate oven (375°) 25 to 30 minutes or until cakes begin to pull from sides and muffin-pan cups and tops are springy to the touch
4. Cool cakes upright in their pans on wire racks for 5 minutes, then remove from pans and cool to room temperature before serving. Frost or not, as you wish.

Note from Donna: I used unsalted butter in my batter. Instead of cupcakes, I used a large loaf pan. I baked at same temperature as above, but set one timer for 30 minutes and another for 45 minutes to make sure I allowed enough time for the cake to bake thoroughly.