

An Easy Cupcake Recipe www.easy-cake-recipe.com

Ingredients:

- 2 1/2 cups cake flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground ginger
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice
- 1 1/2 cups packed light brown sugar
- 1/3 cup light corn-oil spread
- 1 can (15 ounces) pure pumpkin (not pumpkin-pie mix)
- 2/3 cup frozen no-cholesterol egg substitute, thawed
- 1/2 cup low-fat milk (1%)
- 1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 °F and line two cupcake tins with paper liners .

Combine the flour, baking soda, cinnamon, ginger, baking powder, salt and allspice.

In a separate bowl, cream the sugar and corn-oil spread until smooth.

Beat in the pumpkin, egg substitute, milk and vanilla. Gradually add the flour mixture and beat until just blended.

Spoon the batter into the liners until they are 2/3 full. Do not overfill. Bake 22 to 25 minutes or until toothpick inserted in center comes out clean.

Cool the cupcakes for 15 minutes in the tins then remove them and place on wire racks to cool completely.

Frost with our Seven Minute Maple Frosting