

# Zucchini cupcakes

- **INGREDIENTS**

- 3 large eggs
- 1-1/3 cups sugar
- 1/2 cup canola oil
- 1/2 cup orange juice
- 2-1/2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cloves
- 1-1/2 cups shredded zucchini
- FROSTING:
  - 1 cup packed brown sugar
  - 1/2 cup butter, cubed
  - 1/4 cup
  - 1 teaspoon vanilla extract
  - 1-1/2 to 2 cups icing sugar

## **METHOD**

- Preheat oven to 350°.
- Whisk egg, canola oil, sugar and orange juice.
- Combine flour cinnamon, baking powder, bi carb soda salt and ground cloves. Then gradually add to egg mixture and blend well. Stir in grated zucchini.
- Fill paper-lined muffin cups two-thirds full. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cool 10 minutes before removing to a wire rack.
- For frosting, combine brown sugar, butter and milk in a large saucepan. Bring to a boil over medium heat; cook and stir until thickened, 1-2 minutes. Remove from heat; stir in vanilla. Cool to lukewarm.
- Gradually beat in Icing sugar until frosting reaches spreading consistency. Frost cupcakes.

