

# Pumpkin Cupcakes with Cream Cheese Icing

Makes about 16 cupcakes

## Ingredients

Dry ingredients:

120g hazelnut or almond flour

100g oat flour (ground oats)

30g rice flour

1 tbsp cinnamon, or a mix of lebkuchen spices and extra cinnamon

7g baking soda (or Backpulver)

100g raisins

pinch salt

Wet ingredients:

300g oven baked pumpkin

175g yogurt

2 eggs

50g brown sugar

50g pure maple syrup, agave syrup, or honey

1 teaspoon vanilla extract

70g coconut oil, melted and cooled (or sub sunflower seed oil or melted butter/vegan butter)

2 tbsp lemon juice

For the cream cheese frosting:

40g full fat cream cheese

enough icing sugar to make a good consistency icing

Extra cinnamon to garnish

Walnuts and/or Pumpkin seeds to garnish

## Cake Instructions

Preheat the fan oven to 160°C and line cupcake trays with cases.

Weigh out the dry ingredients in a medium bowl.

Puree the pumpkin and the yogurt together. Add the puree and the other wet ingredients to a large bowl and mix. Add the dry ingredients to the wet ingredients and mix.

Spoon the batter between 16 cupcake cases and bake for 22 minutes or until a tester comes out clean. Allow the cakes to cool completely before frosting.

## Cream cheese frosting

Beat the cream cheese with powdered sugar until smooth and spreadable. Spread onto cool cakes, sprinkle a little dusting of cinnamon on top and add walnuts and/or pumpkin seeds to make them extra pretty.

Store the cakes in the fridge.