

## Pumpkin Cupcakes

Makes 12

100ml pumpkin puree (see method)  
255g self raising flour  
¾ teaspoon bicarbonate of soda  
2 teaspoons mixed spice  
pinch salt  
170g light brown sugar  
2 ½ teaspoons white wine vinegar  
150 – 200ml dairy free milk alternative  
75g dairy-free margarine, melted vanilla  
extract



### Buttercream

100g block dairy-free margarine  
(Naturli or Vio-life)  
200g icing sugar  
A few drops of vanilla extract

1. Prepare the pumpkin by cutting in half, scoop out the seeds (see pumpkin soup recipe for roasted pumpkin seeds)
2. Carve off the skin and chop into small chunks.
3. Spread over a baking tray. Sprinkle with vegetable oil. Bake at 190°C /170°C fan oven / gas mark 5 for 45 minutes until soft.
4. Pour into a large bowl and blend to a puree with a stick blender or blend in a liquidiser.
5. This pumpkin can be portioned into tubs and frozen to use in recipes or used to make pumpkin soup.
6. Weigh the self raising flour, bicarbonate of soda, mixed spice, salt and caster sugar into a large mixing bowl.
7. Measure 100ml dairy free milk alternative and stir in the white wine vinegar. Stir in the melted dairy free margarine.
8. Add the pumpkin and wet ingredients into the dry ingredients and whisk together to form a smooth thick batter. Add more milk alternative if necessary, the mixture should be thicker than pancake batter.
9. Divide between 12 large cupcake cases. Bake for 20 – 25 minutes until a knife inserted in the centre comes out clean. Leave to cool.
10. Once the cakes have cooled, weigh the remaining dairy-free margarine, icing sugar and vanilla into a large mixing bowl. Whisk together until soft and fluffy.
11. Fit a piping bag with a star shaped nozzle, fill with the buttercream and pipe a swirl onto each cupcake.

