



Our Family Recipes

Sweet Zucchini Cupcakes

(Adapted from a Martha Stewart Recipe)

Desserts

For the cupcakes

- 1 1/2 cups all-purpose flour (spooned and leveled)
- 1 cup packed brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup coarsely chopped walnuts
- 1 zucchini (10 ounces), coarsely grated (1 1/2 cups)
- 1/3 cup vegetable oil
- 2 large eggs, lightly beaten
- 1/2 teaspoon pure vanilla extract

Directions

Preheat oven to 350 degrees. Line cups of a standard (12-cup) muffin tin with paper or foil liners. Set aside.

In a medium bowl, mix together flour, brown sugar, baking powder, cinnamon, and salt. Mix in nuts.

In another bowl, combine zucchini, oil, eggs, and vanilla; add to flour mixture, and mix just until combined (do not overmix).

Divide batter evenly among cups. Bake until a toothpick inserted in the center of a cupcake comes out clean, 40 to 45 minutes.

Cool in tin on a wire rack for 10 minutes; turn cupcakes out, right side up, and cool completely. Meanwhile, make frosting. Using an offset spatula or butter knife, spread frosting on cupcakes. The frosted cupcakes are best eaten within 1 day.

For the frosting

Makes enough for 12 cupcakes

- 4 tablespoons room-temperature unsalted butter
- 4 ounces room-temperature bar cream cheese
- 2 cups confectioners' sugar
- 1/2 teaspoon pure vanilla extract

Directions

In a medium bowl, with an electric mixer, beat butter and cream cheese until smooth.

Add confectioners' sugar and vanilla extract; beat until light and fluffy. Refrigerate until ready to use, up to 1 day.

Enjoy!