



Afton Apple Orchard Recipes  
14421 South 90th Street  
Hastings, MN 55033  
Phone: (651) 436-8385  
[www.aftonapple.com](http://www.aftonapple.com)

## Pumpkin Cupcakes

### Ingredients

1 1/2 cup flour  
1 1/2 tsp. cinnamon  
1 tsp. baking soda  
1 tsp. baking powder  
1/4 tsp. nutmeg  
1 cup sugar  
3/4 cup margarine, melted  
2 eggs  
1 cup pumpkin, canned or cooked

### Directions

Combine flour and spices. Set aside. Combine sugar and margarine, mix well. Whisk in pumpkin and eggs. Add to flour mixture. Fill prepared muffin cups 3/4 full. Bake at 375 degrees for 20 - 23 minutes until top springs back when touched. Cool. Frost.

### Frosting

3 cups powdered sugar  
2 Tbs. margarine or butter, melted  
1 tsp. vanilla  
2 - 3 Tbs. milk

### Directions

Beat together. Add only enough milk to achieve desired spreading consistency.

### Ingredients

2 1/2 cups sugar  
2/3 cup shortening (not margarine)  
4 eggs, beaten  
1 can (1lb.) pumpkin  
2/3 cup water  
1/2 tsp. baking powder  
2 tsp. baking soda  
1 1/2 tsp. salt  
3 1/3 cup flour  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
2/3 cup chopped nuts, optional  
2/3 cup chopped dates, optional

### Directions

Cream sugar and shortening. Stir in eggs, pumpkin and water. Sift dry ingredients into pumpkin mixture. Add nuts and dates and blend well. Pour into 2- 9" x 5" x 3" pans. Bake 1 1/4 hours at 350°. Let cool 15 minutes and turn onto cutting board to finish cooling.