

Sweet Zucchini Cupcakes

Submitted by Sunny Bryant

Ingredients

1 ½ cups all-purpose flour	1 cup packed brown sugar
½ teaspoon ground cinnamon	2 teaspoons baking powder
½ cup coarsely chopped pecans or walnuts	½ teaspoon salt
⅓ cup vegetable oil	1 zucchini (10 ounces), coarsely grated (1 ½ cups)
½ teaspoon pure vanilla extract	2 large eggs, lightly beaten

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 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 Cream Cheese Frosting on cupcakes. The frosted cupcakes are best eaten within 1 day.

Cream Cheese Frosting

Ingredients

8 ounces cream cheese	½ cup butter, softened
2 teaspoons vanilla extract	4 cups confectioners' sugar

Directions

Beat cream cheese, softened butter, and vanilla together in a large bowl with an electric mixer until light and creamy.

Gradually beat in confectioners' sugar until smooth.

