

Pumpkin Minicakes

From the kitchen of Melissa Esplin

makes about 18 cupcakes

Dough:

- 6 tablespoons butter, softened
- 1/2 cup sugar
- 1 egg
- 1 1/4 cup flour
- a pinch of salt
- 1/2 teaspoon soda
- 1 teaspoon cream of tartar



Cream butter, sugar and egg. Beat well. Sift together dry ingredients and mix into butter and sugar mixture. Press about 1 large spoonful of dough into bottom of cupcake cups.

Filling:

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| 1 cup pumpkin puree | Pinch salt |
| 1/3 cup firmly packed brown sugar | 2/3 cup heavy cream |
| 3 tablespoons all purpose flour | 1/4 cup maple syrup |
| 1/2 teaspoon ground cinnamon | 2 eggs, slightly beaten |
| 1/4 teaspoon freshly grated nutmeg | 1/2 tsp vanilla extract |

Preheat oven to 325°. In a large bowl, combine pumpkin puree, brown sugar, flour, cinnamon, nutmeg, cloves and salt and whisk until smooth. Add the cream, maple syrup, eggs and vanilla and whisk until just smooth. Pour 2-3 tablespoons of filling onto dough. Bake cupcakes about 20 minutes, or until lightly browned. Cool and serve with maple whipped cream: 1 cup heavy cream with 3 tablespoons of maple syrup until soft peak forms.