

Zucchini Cupcake Recipe

Makes one dozen zucchini cupcakes with cream cheese frosting and marmalade filling

Ingredients

Cupcakes:

- 1 ½ cups All-Purpose Flour
- 1 cup Sugar
- 1 tsp Baking Soda
- ½ tsp Salt
- 1 ½ cups Grated Zucchini
- 1 Egg
- ⅓ cup Vegetable Oil
- 1 tsp Vanilla Extract
- Orange Zest (Optional. Dried or fresh)

Icing:

- 1 1/2 sticks (¾ of a cup) Room Temp Unsalted Butter
- 3 Cups Powdered sugar (sifted if possible)
- 1 packet of cream cheese (8 ounces)
- ½ tsp vanilla extract
- Tiny pinch salt

Filling and Decoration:

- One jar orange marmalade
- Sliced Almonds
- Orange Zest (freshly grated)

Instructions (Cupcakes)

1. Preheat oven to 375°F.
2. In a large bowl, combine dry ingredients (flour, sugar, baking soda, salt).
3. In another bowl, combine shredded zucchini and wet ingredients (egg, vegetable oil, vanilla extract, and, optionally, a good pinch of orange zest) and mix well.
4. Add wet ingredients to dry ingredients, and mix until just barely combined.
5. Fill greased or paper-lined cupcake tin with batter, and bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. If you don't have a toothpick, then just gently press the top of one with your finger. If it bounces back into shape, it's probably done.
6. Cupcakes will continue to cook in the hot pan, so as soon as the cupcakes are cool enough to remove from the pan, take them out and let them cool thoroughly.

Instructions (Icing)

1. In a big bowl, cream the room temp butter with a mixer or a whisk/spatula
2. Add cream cheese, vanilla, and salt. Beat.
3. Mix in a little confectioners sugar a time until fully blended

Instructions (Decoration)

1. Spread sliced almonds in a single layer on a baking sheet, and place them in a 300°F oven for 3-4 minutes. When time is up, stir and return to oven for 3-4 more minutes, or until they are very lightly browned and fragrant. When done, immediately remove from pan and place in a ceramic bowl to cool.
2. Zest one orange, trying to get nice thin strands of zest.
3. Use a spoon or whatever tool you have available to make a small hole in the middle of the cupcake, and pipe orange marmalade into it. If the cupcake still feels warm in the middle, let them cool for a bit longer, or stick them in the fridge. The cupcakes have to be fully cool before filling and decorating because they will make the icing melt.
4. Apply icing to the cupcakes. If you don't have a piping bag, put your icing in a resealable plastic bag and cut off the corner to make a makeshift piping bag.
5. Sprinkle toasted almonds and orange zest on top of the cupcake for decoration and texture, or, for a flower look, stick almonds into the icing around the cupcake to look like petals, and then add orange zest in the center to make it look like pollen in the center of the flower.
6. Enjoy!