

# Zucchini Cupcakes

Virginia Lapierre - Greensboro Bend, VT  
Taste of Home Grandma's Favorites

**Yield: 1 1/2 dozen**

*3 large eggs, room temperature*

*1 1/3 cups sugar*

*1/2 cup canola oil*

*1/2 cup orange juice*

*1 teaspoon almond extract*

*2 1/2 cups all-purpose flour*

*2 teaspoons ground cinnamon*

*2 teaspoons baking powder*

*1 teaspoon baking soda*

*1 teaspoon salt*

*1/2 teaspoon ground cloves*

*1 1/2 cups shredded zucchini*

**FROSTING**

*1 cup packed brown sugar*

*1/2 cup butter, cubed*

*1/4 cup 2% milk*

*1 teaspoon vanilla extract*

*1 1/2 to 2 cups*

*confectioner's sugar*

**Preparation Time: 20 minutes****Bake Time: 20 minutes**

Preheat the oven to 350 degrees.

In a bowl, beat the eggs, sugar, canola oil, orange juice and almond extract.

In another bowl, combine the flour, cinnamon, baking powder, baking soda, salt and ground cloves. Gradually add to the egg mixture.. Blend well. Stir in the zucchini.

Fill paper-lined muffin cups two-thirds full.

Bake until a toothpick inserted in the center comes out clean, 20 to 25 minutes. Cool for 10 minutes before removing to a wire rack.

For the frosting: in a large saucepan, combine the brown sugar, butter and milk. Bring to a boil over medium heat. Cook and stir until thickened, 1 to 2 minutes. Remove from the heat. Stir in the vanilla. Cool to lukewarm.

Gradually beat in the confectioner's sugar until the frosting reaches spreading consistency.

Frost the cupcakes.

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Per Serving (excluding unknown items): 5844 Calories; 221g Fat (33.6% calories from fat); 57g Protein; 928g Carbohydrate; 14g Dietary Fiber; 889mg Cholesterol; 5650mg Sodium. Exchanges: 16 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 1 Fruit; 0 Non-Fat Milk; 41 1/2 Fat; 44 1/2 Other Carbohydrates.