

Pumpkin Pie Cupcakes with Cream Cheese Frosting

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Cake:

1 cup pumpkin

1/3 cup oil

1 cup granulated sugar

1/4 cup non-dairy milk

1 tsp vanilla

1 tsp ground ginger

1 tsp cinnamon

1/2 tsp nutmeg

1/4 tsp salt

1 1/4 cups all-purpose flour

1/2 tsp baking powder

1/2 tsp baking soda

Preheat oven to 350 degrees. Line a muffin tin with paper liners (or spray with cooking spray).

In a large bowl, combine the pumpkin, oil, milk, vanilla, ginger, cinnamon, nutmeg and salt. Sift in the dry ingredients and stir to combine, but do not overmix. Fill the muffin cups about two-thirds full and bake for 18-20 minutes. Cool completely before frosting.

Frosting:

1/2 cup Earth Balance

1/2 cup Tofutti Better than Cream Cheese (non-hydrogenated)

2 cups powdered sugar, sifted

1 tsp vanilla

Cream together the Earth Balance and Tofutti. Gradually add the powdered sugar and blend until creamy. Beat in the vanilla.