



From Scratch Organic Pumpkin Cupcakes with Mango Icing

Pumpkin Cupcake Ingredients:

2 Cups all-purpose organic flour

1½ cups organic sugar

½ cup organic butter

1 cup organic milk

3 ½ teaspoons baking powder (organic if you can find it)

1 teaspoon salt

1 teaspoon organic vanilla

3 organic eggs

4 Square One Organic Pumpkin Puree Cups (2 Twin Pack –Thawed)



Heat oven to 350 degrees. Beat all ingredients on low speed, scraping bowl constantly for 30 seconds. Beat on high speed, scraping bowl frequently for 3 minutes. Line cupcake tin with paper baking cups then fill each cup about ½ full. Bake for 20 minutes.

Follow baking instructions

Yields 36 Cupcakes

Frost cupcakes with Square One Mango Icing



Mango Icing Ingredients:

3 cups powdered sugar

1/3 cup butter, softened

1/12 teaspoon vanilla

1 tablespoon milk, as needed

2 Square One Organic Mango Puree Cups (1 Twin Pack –Thawed)



Mix powdered sugar and butter. Stir in vanilla and mango puree. Beat until smooth. Add milk to desired spreading consistency.

This will frost 36 cupcakes.

While your child decorates the cupcakes with sprinkles,
READ – Stلالuna.