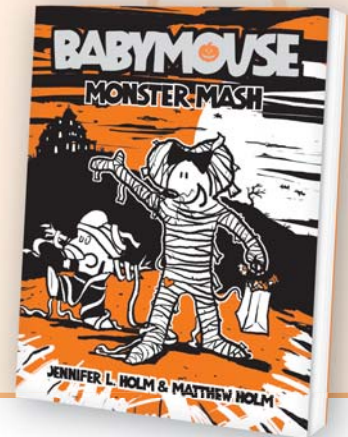# BABYMOUSE

CUPCAKE RECIPE

from Jennifer L. Holm & Matthew Holm

MONSTROUS MONSTER MASH CUPCAKES

INGREDIENTS

- 1-1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1-1/2 teaspoons ground cinnamon
- 1-1/2 teaspoons ground ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground allspice
- 1 egg plus 1 egg yolk
- 1/2 cup granulated sugar
- 1 cup packed brown sugar
- 1/3 cup canola or vegetable oil
- 1/2 can (15 oz.) pumpkin puree

DIRECTIONS

Line a muffin pan with twelve paper cupcake liners. Heat the oven to 350°F.

Sift the flour, baking powder, salt, and spices into a medium-size bowl and set aside.

In a large bowl, use a mixer on medium speed to beat the egg, egg yolk, and sugar together until they lighten in color, about two minutes.

On low speed, blend in the oil. Add the pumpkin puree and continue mixing until blended. Add the sifted flour mixture and blend until smooth.

Divide batter evenly between cupcake liners. The batter will be thick; smooth out the top of each cupcake with a spatula.

Bake 35–40 minutes, or until a toothpick inserted into the center of the cupcakes comes out clean. Remove the cupcakes from the pan and allow to cool completely on a rack.

WICKEDLY CREAMY ICING

INGREDIENTS

- 1 stick of unsalted butter at room temperature
- 4 ounces cream cheese (1/2 pack) at room temperature
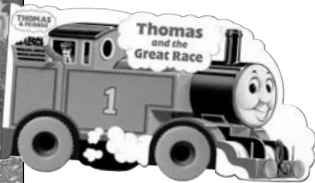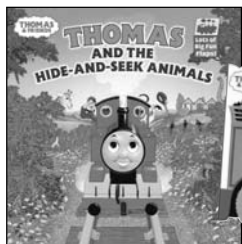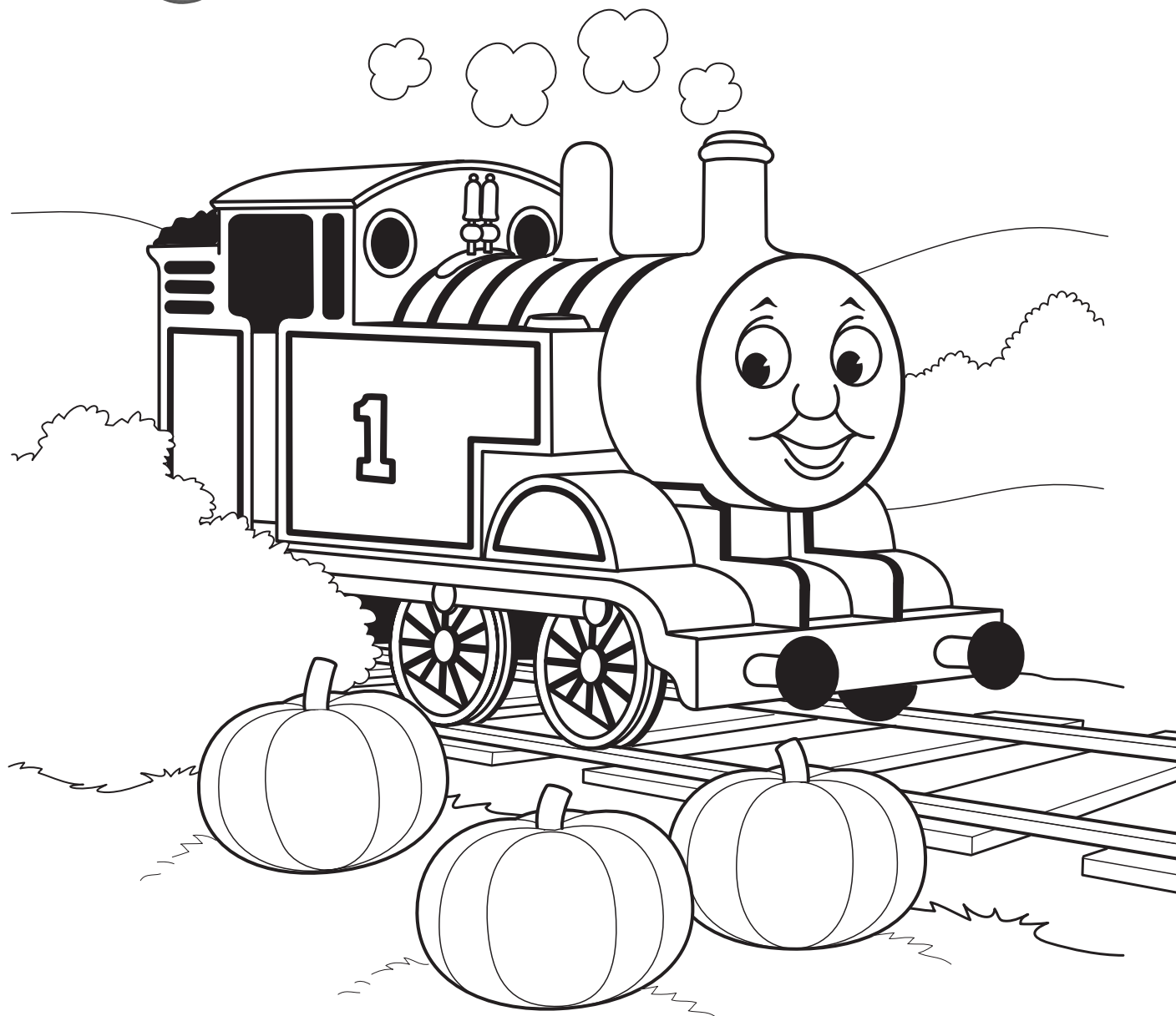- 2 cups confectioners' sugar
- Candy corn

DIRECTIONS

Using a mixer on low speed, beat together the butter and cream cheese. Add the confectioners' sugar a cup at a time until smooth. Beat in the vanilla extract until combined. Top each cupcake with candy corn.

* Makes twelve cupcakes.

THOMAS & FRIENDS™

Happy Halloween!

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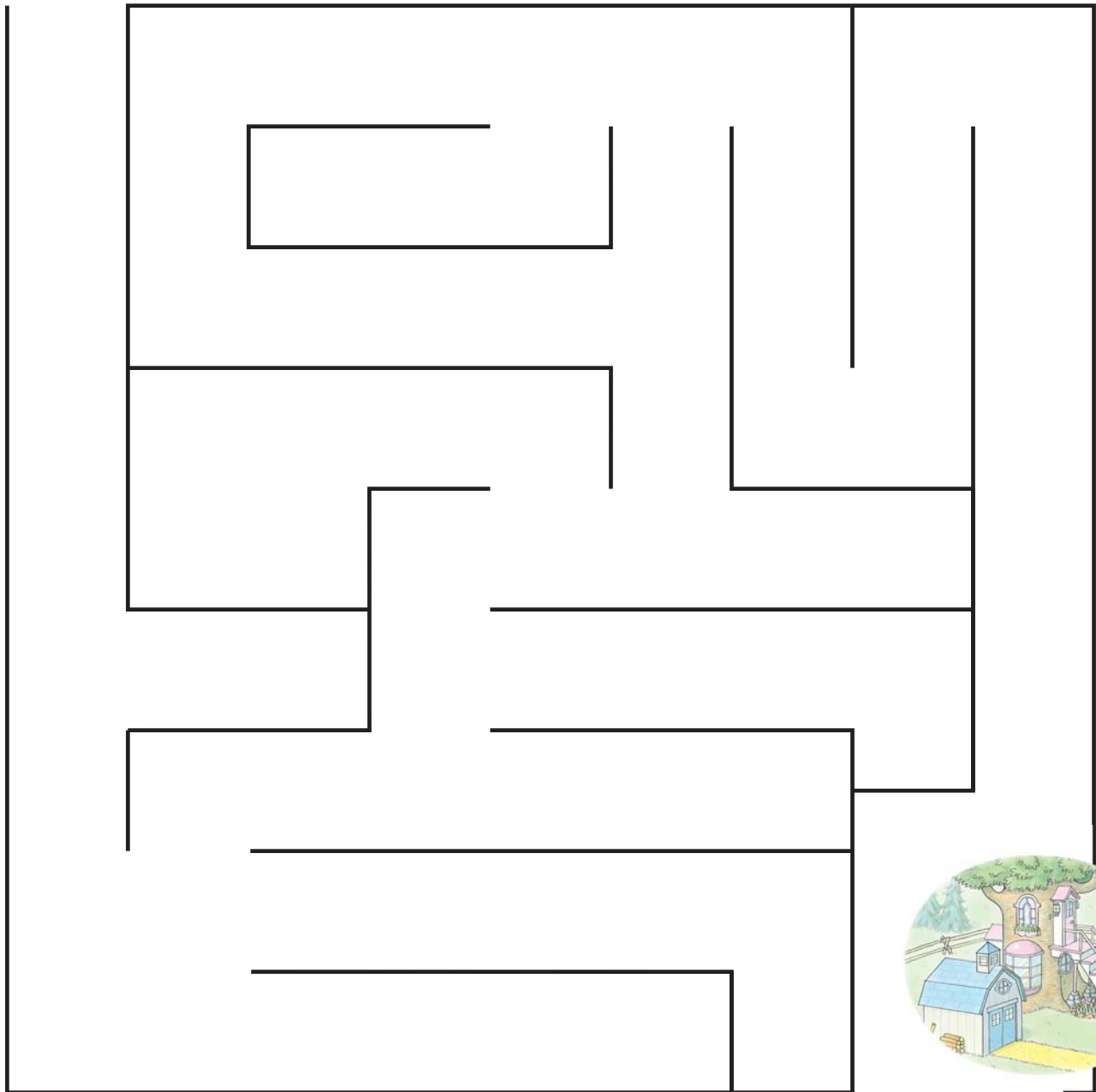Thomas & Friends™, look for
these books and DVDs!

TRICK OR TREAT!

When Brother and Sister Bear are allowed to go trick-or-treating without a grown-up in **The Berenstain Bears Trick or Treat,** Brother makes a map of the neighborhood so they won't get lost. Help Brother and Sister Bear find their way through the maze and back to their tree house.

START

FINISH

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