Spiced Pumpkin Cakes with Orange Cream Cheese Icing

**Season:** Autumn  
**Type:** Dessert  
**Difficulty:** Medium  
**Serves:** 24 mini muffins

**Fresh from the garden:** pumpkin, orange  
**Recipe Source:** about.com southern food

### Equipment:
- Bowls  
- Sifter  
- Spoon measures  
- Cup measures  
- Scales  
- Saucepan  
- Knives  
- Chopping board  
- Masher  
- Whisk  
- Muffins pans and papers

### Ingredients:
- 2 1/4 cups plain flour, sifted  
- 1 tablespoon baking powder  
- 1/2 teaspoon bi-carb soda  
- 1/2 teaspoon salt  
- 3/4 teaspoon ground cinnamon  
- 1/2 teaspoon ground ginger  
- 1/2 teaspoon ground nutmeg  
- 125 grams cup butter, softened  
- 1 1/3 cups sugar  
- 2 eggs, beaten until frothy  
- 1 cup mashed pumpkin (about 250 grams raw)  
- 3/4 cup milk  
- 3/4 cup chopped walnuts

### Topping
- 250 grams cream cheese, softened  
  - 2 tablespoons softened butter  
  - 4 tablespoons icing sugar, sifted  
  - Juice of 1 orange  
  - Zest of 1 orange
What to do:
- Line mini muffin pans with papers
- Pre-heat oven to 180*c
- Peel and cook pumpkin until tender then mash until smooth
- Sift together the flour, baking powder, bi-carb soda, salt, ginger, cinnamon, and nutmeg into a bowl.
- Using the mix master cream butter and sugar until light and fluffy.
- Beat in eggs.
- Blend in mashed pumpkin.
- Stir in the sifted dry ingredients alternately with the milk, blending until batter is smooth after each addition;
- Stir in chopped walnuts
- Spoon batter into muffin pans.
- Fill about 2/3 full.
- Bake until golden, cool and ice with cream cheese.
- To make icing mix all ingredients together in a bowl and beat until smooth.