

## Pumpkin Cupcakes

Preheat oven to 325°F

Makes three dozen cupcakes

One of the easiest cake recipes ever! These stay very moist because of the use of Canola oil and pumpkin.

3 cups	granulated sugar
3 cups	all-purpose flour
1 tbsp	baking powder
1 tbsp	baking soda
1 tbsp	ground cinnamon
3/4 tsp	sea salt
1-1/2 cups	canola oil
3-1/4 cups	canned pumpkin puree
4 large	eggs, beaten

1. In mixing bowl with paddle attachment on medium speed blend sugar, flour, baking powder, baking soda, cinnamon and sea salt until well mixed. Add oil with mixer on and beat until completely moistened. With mixer running, add eggs and blend 1 minute.
2. Place in prepared muffin pans. Bake in preheated oven until a toothpick inserted into center comes out clean, about 18-22 minutes. Cool in tins for 10 minutes. Then invert on a wire rack until cooled completely.
3. Frost when completely cool.