



## Zucchini Cupcakes with Caramel Frosting

### Description

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# ZUCCHINI CUPCAKES

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My friend Kristin shared this zucchini cupcake recipe with me. She brought me two cupcakes to taste test because thatâ€™s all that was left of the 24 she made. Her boys devoured them and didnâ€™t have a clue they contained zucchini. She had an overabundance of zucchini and was looking for new

ways to use them. She came across these zucchini cupcakes with caramel frosting on [Taste of Home](#). They are so sweet, moist and delicious, your kids will never guess there are vegetables in them.

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**Turn Veggies Into Healthy Spaghetti!**

**New!**

**Veggetti™**  
Spiral Vegetable Cutter

**AS SEEN ON TV**

**Just Twist!**

**Perfect, Delicious Pasta Without The Carbs!**

- Makes Veggie Spaghetti, Stir-Fries, Juliennes & More!
- Great For Zucchini, Squash, Carrots, Cucumbers & Potatoes!
- Quick & Easy To Use!

**Dual, Stainless-Steel Cutting Blades For Thick or Thin Pasta Strands**

**Gourmet Recipe Guide Included**

**Makes Perfect:**

- Veggie Spaghetti
- Stir-Fry
- Veggie Salads
- Garnishes

**Just Twist!**

The image shows the packaging for the Veggetti Spiral Vegetable Cutter. The box is primarily yellow and green. At the top, it says "Turn Veggies Into Healthy Spaghetti!". Below that, it says "New!" and "AS SEEN ON TV". The product name "Veggetti™" is written in a large, stylized green font, with "Spiral Vegetable Cutter" underneath. A green arrow with the text "Just Twist!" points to the top of the white plastic cutter. The cutter itself is shown in a clear plastic window, revealing its dual stainless-steel blades. To the right of the cutter, there is a list of benefits: "Perfect, Delicious Pasta Without The Carbs!", "Makes Veggie Spaghetti, Stir-Fries, Juliennes & More!", "Great For Zucchini, Squash, Carrots, Cucumbers & Potatoes!", and "Quick & Easy To Use!". A starburst graphic says "Dual, Stainless-Steel Cutting Blades For Thick or Thin Pasta Strands". In the bottom left, there is a photo of a plate of veggie spaghetti with a red sauce and basil, with the text "Gourmet Recipe Guide Included". At the bottom, it says "Makes Perfect:" followed by a list of uses: "Veggie Spaghetti", "Stir-Fry", "Veggie Salads", and "Garnishes". In the bottom right, there is a circular inset showing a person's hands using the cutter on a zucchini, with a yellow arrow and the text "Just Twist!". A large, semi-transparent watermark "default watermark" is overlaid across the center of the image.

She also brought over a new little gadget she used to shred the zucchini called the [veggetie](#). I had to laugh when I saw it because my mother had given me the veggetti a few months ago and it is still in its original packaging. My mother is a magnet to as seen on TV items. She usually shares one a year with me. The item before the veggetti was an egg cooker which I actually do use and I've pondered sharing it. Watch for a future post on the egg cooker. Kristin loves her veggetti so at some point I will have to break mine out of the box. It works great with zucchini, squash, carrots, cucumbers and potatoes. It has a thick and thin blade for making pasta like strands. She made strands of zucchini and then chopped it into smaller pieces for the cupcakes.

I thought the zucchini cupcakes tasted similar to a spice cake. The caramel frosting is decadent and delicious. Depending on how much of a sweet tooth you have, you can omit the frosting and the cupcakes still taste great.

### Zucchini Cupcakes

Author: Kristin Liechty

Serves: 1 1/2 to 2 doz

#### Ingredients

- 3 eggs
- 1 1/3 cups sugar
- 1/2 cup canola oil
- 1/2 cup orange juice
- 1 tsp almond extract
- 2 1/2 cups all-purpose flour
- 2 tsp ground cinnamon
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1/2 tsp ground cloves
- 1 1/2 cups shredded zucchini
- Caramel Frosting
- 1 cup packed brown sugar
- 1/2 cup butter, cubed
- 1/4 cup 2% milk
- 1 tsp vanilla extract
- 1 1/2 to 2 cups confectioners' sugar

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#### Instructions

1. In a large bowl, beat the eggs, sugar, oil, orange juice and extract.
2. Combine dry ingredients; gradually add to egg mixture and mix well.
3. Stir in zucchini
4. Fill paper-lined muffin cups 2/3 full. Bake at 350 degrees for 20-25 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing to a wire rack.
5. For frosting combine the brown sugar, butter and milk in a saucepan.
6. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla. Cool to lukewarm.

7. Gradually beat in confectionersâ€™™ sugar until frosting arches spreading consistency. Frost cupcakes.

Linking to: [Treasure Box Tuesday](#), [Foodie Fridays](#)



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