

## **Tinky's Pumpkin Cupcakes**

### *Ingredients:*

3/4 cup canola oil  
1 cup sugar  
2 eggs  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/4 teaspoon nutmeg  
1-1/2 cups flour  
1 cup pumpkin puree  
1/2 cup coconut  
1/2 cup raisins

### *Instructions:*

Preheat the oven to 350 degrees. Line 16 muffin tins with paper liners. (You may end up with slightly more or fewer cupcakes.)

Mix the oil and sugar in a large bowl. Add the eggs 1 at a time, beating well after each egg. Beat in the vanilla, followed by the baking powder, the baking soda, and the spices. Stir in the flour, followed by the pumpkin, the coconut, and the raisins.

Spoon the batter into the prepared tins. Bake until the cakes tests done, about 20 to 25 minutes. Frost with your favorite frosting (or not!). Makes about 16 cupcakes.