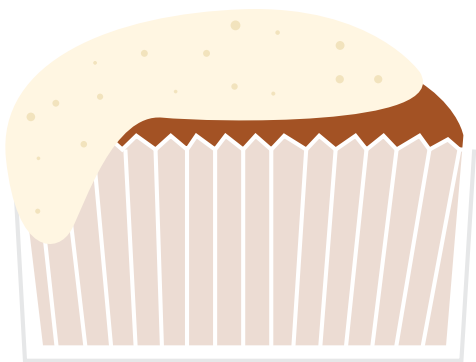


128  
john st.



---

# ZUCCHINI CUPCAKE

with BROWN BUTTER GLAZE

---

Makes 12 cupcakes in standard cupcake pans

### **FOR THE BATTER /**

1 ½ cup flour  
1 cup brown sugar  
2 tsp. baking powder  
1 tsp. cinnamon  
½ tsp. nutmeg  
½ tsp. ginger

¼ tsp. cloves  
½ tsp. salt  
1 ½ cup coarsely grated zucchini  
(Chopping the zucchini in a food processor will get a great consistency)  
⅓ cup vegetable oil  
2 large eggs  
½ tsp. almond extract

- 1 / Preheat oven to 350°F and line a standard 12-cup cupcake pan with liners.
- 2 / In a large bowl, combine all of the dry ingredients. Whisk well to make sure completely incorporated with each other.
- 3 / In a medium bowl, combine the zucchini, oil, eggs and almond extract.
- 4 / Add the wet ingredients to the dry ingredients and beat on medium until just combined.
- 5 / Evenly distribute the batter between the prepared cupcake tray, filling each cavity ⅔ the way.
- 6 / Bake for 18-20 minutes or until a toothpick inserted into the center of the cupcake comes out clean.

### **FOR THE GLAZE /**

1 stick unsalted butter  
2 cups sifted confectioners sugar  
2 tsp. almond extract  
1-4 tbsp. milk

- 1 / In a small saucepan, melt butter over medium-high heat until nut-brown in color, about 10 minutes.
- 2 / Pour butter into a bowl, leaving any burned sediment behind.
- 3 / Add sugar, vanilla, and 1 tbsp. milk and stir until smooth. Let cool 5 minutes and then spread or pour over cupcakes.

If the consistency of the icing is too thick to spread, add the remaining milk, 1 tbsp. at a time until the icing is spreadable. Let cool 5 minutes.

Cupcakes can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.