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pumpkin cupcakes with cinnamon cream cheese icing

Our pumpkin passion knows no delicious limits, as evidenced by these flavor-packed, cinnamon-infused Pumpkin Cupcakes that are topped with a velvety cream cheese icing.

MAKES: 20 CUPCAKES



julie albert & lisa gnat

ingredients

Pumpkin Cupcakes

- 1 1/2 cups canned pumpkin puree
- 1 1/2 cups sugar
- 2/3 cup packed brown sugar
- 3/4 cup butter, melted
- 1/3 cup buttermilk
- 2 large eggs
- 1 tsp vanilla extract
- 2 cups flour
- 1 1/2 tsp baking soda
- 1 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 1/2 tsp ground ginger

Cinnamon Cream Cheese Icing

- 1 (8oz.250g) package cream cheese, softened
- 1/2 cup butter, softened
- 1/2 tsp vanilla extract
- 1/4 tsp ground cinnamon
- 4 1/2 cups icing sugar

directions

1. For the cupcakes, preheat the oven to 350°F. Line muffin tins with 20 cupcake liners. In a large bowl, whisk pumpkin, sugar, brown sugar, melted butter, buttermilk, eggs and vanilla. In a small bowl, combine flour, baking soda, cinnamon, salt and ginger. Add flour mixture to egg mixture, stirring gently just until combined. Fill muffin cups approximately 3/4 full. Bake 22-24 minutes until a toothpick inserted in the center comes out clean. Let the cupcakes cool on a wire rack before icing.
2. For the icing, in an electric mixer, combine cream cheese, butter, vanilla, cinnamon and icing sugar. Mix at low speed until blended. Scrape down the sides of the bowl and beat on medium speed for 30 seconds until smooth and creamy. Frost cupcakes once they're cooled.




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