

Pumpkin Cupcakes with Cream Cheese Icing

Ingredients

1 c Flour	1/2 t Baking Soda
1/2 t Baking Powder	1/2 t Salt (coarse)
1/2 t Ground Cinnamon	1/8 t Ground Nutmeg
1/2 t Ground Ginger	1/8 t Ground Allspice
1/2 c Brown Sugar	1/2 c Sugar
3/4 c Unsalted Butter	2 Eggs
1 c Pumpkin Puree (room temperature)	4 oz Cream Cheese (room temperature)
1/2 t Vanilla Extract	1 1/2 c Powdered Sugar

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Instructions

- 1.Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, baking powder, salt and the spices.
- 2.In a large bowl, whisk together the 1/2 cup of butter melted and cooled, brown sugar, granulated sugar and eggs. Add dry ingredients and whisk until smooth. Then whisk in pumpkin puree.
- 3.Line the cupcake pan with liners and fill each about three quarters with batter.
- 4.Bake until tops spring back when touched and a toothpick comes out clean, about 20-25 minutes. Rotate the pans if needed. Transfer to wire rack. If making mini cupcakes bake for only 15 minutes.
- 5.For the icing, beat 1/4 cup softened butter and cream cheese until light and fluffy. Add vanilla and powdered sugar. Let cupcakes cool completely before icing.