

Pumpkin Cupcakes with Cinnamon Cream Frosting

Yield: 16 servings

Cake Ingredients:

2 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
 $\frac{3}{4}$ teaspoon salt
2 teaspoons pumpkin pie spice
1 $\frac{1}{4}$ cups granulated sugar
 $\frac{3}{4}$ cup brown sugar, packed
 $\frac{1}{2}$ cup unsalted butter, softened
 $\frac{1}{2}$ cup canola oil, divided
4 large eggs
2 teaspoons vanilla extract
1 $\frac{3}{4}$ cup pumpkin puree (1-15 ounce can)
 $\frac{1}{2}$ cup milk

Frosting Ingredients:

12 ounces cream cheese, softened
 $\frac{3}{4}$ cup butter, softened
1 teaspoon cinnamon
1 teaspoon vanilla extract
4 cups confectioners' sugar
 $\frac{1}{2}$ cup chopped spiced pumpkin seeds



- Step 1:** Preheat oven to 350°F. Prepare two muffin tins with paper liners. Set aside. In a large mixing bowl whisk together flour, pumpkin pie spice, baking powder, baking soda and salt.
- Step 2:** In the bowl of an electric mixer fitted with a paddle attachment cream together the butter and both sugars and $\frac{1}{4}$ cup of the canola oil. When the mixture is light in color and fluffy add the remaining $\frac{1}{4}$ cup oil and again mix on high so that it is all incorporated. Add the eggs, one at a time making sure they disappear before you add another egg. Add the vanilla and stir to combine. Scrape down the sides of the bowl.
- Step 3:** Using a large measuring cup or a small bowl mix together the pumpkin puree and milk.
- Step 4:** Add half of the flour mixture to the creamed butter/egg mixture and mix until just combined. Add half of the milk/pumpkin mixture and mix until just combined. Repeat with the flour mixture and then the rest of the milk/pumpkin mixture. Do not overmix.
- Step 5:** Using a large scooper, scoop out equal portions of batter into the prepared muffin tins. Bake for about 20-25 minutes or until cake is set (test with a toothpick inserted in the center and make sure the toothpick is clean). Let cupcakes fully cool before frosting.
- Step 6:** **For the frosting:** Place all frosting ingredients into the bowl of an electric mixer fitter with a paddle attachment and mix until well-combined. Make sure there are no lumps. If the frosting is too loose, refrigerate for an hour for it to set-up. Apply frosting to cakes with an off-set spatula and top with crushed spiced pumpkin seeds.