

Pumpkin Cupcakes with Cinnamon Cream Frosting

Makes 24 cupcakes



Ingredients

Cupcake Batter

- 2 ¾ cup all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¾ teaspoon kosher salt
- 2 teaspoons pumpkin pie spice
- 1 ¼ cups granulated sugar
- ¾ cup brown sugar, packed
- ½ cup (1 stick) unsalted butter, softened
- ½ cup canola oil, divided
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 ¾ cups pure pumpkin puree
- ½ cup milk

Cinnamon Cream Frosting

- 12 ounces cream cheese, softened
- ½ cup butter, softened
- 3 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- ½ cup chopped spiced pumpkin seeds

Steps

1. Preheat oven to 325°F. Prepare two muffin tins with paper liners.
2. In a medium-sized mixing bowl, whisk together the flour, pumpkin pie spice, baking powder, baking soda and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment cream together the butter and both sugars and ¼ cup of canola oil. When the mixture is light in color and fluffy add the remaining ¼ cup oil and again mix again on high so that everything is incorporated.
4. Add the eggs, one at a time, making sure each disappears before adding the next. Add the vanilla and stir to combine. Scrape down the sides of the bowl.
5. Using a large measuring cup or small bowl whisk together the pumpkin puree and milk.
6. Add half of the flour mixture to the butter/sugar mixture and half of the milk/pumpkin mixture. Stir until just combined. Scrape down the sides of the bowl. Add the rest of the flour mixture, butter/sugar mixture and milk/pumpkin mixture and stir until just combined.
7. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Bake for 20ish minutes or until the tops are very lightly golden brown and a toothpick comes out clean when inserted in the center.
8. Let muffins fully cool before piping the cream topping. Serve immediately.

To make the cinnamon cream topping

1. Make sure to sift the sugar over a medium-sized bowl.
2. In the bowl of an electric mixer, cream together the cream cheese and butter until smooth. Gradually add the confectioners' sugar and beat until smooth and creamy. Add the pure vanilla extract and cinnamon and stir to combine.
3. Transfer the mixture to a piping bag fitted with a star tip. Pipe and decorate the cupcakes once they are fully cooled. Top with pumpkin seeds if desired.