

PUMPKIN SPICE CUPCAKES WITH CREAM CHEESE BUTTERCREAM FROSTING

INGREDIENTS

Cupcakes

- 2 cups granulated sugar
- 1-1/4 cups canola oil
- 1 medium can pumpkin
- 4 eggs
- 2 cups all-purpose flour
- 1-1/2 tsp. baking soda
- 1-1/2 tsp. baking powder
- 2-1/2 tsp. cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. allspice
- 1-1/4 tsp. kosher salt

Cream Cheese Buttercream Frosting

- 1 stick butter
- 1 8 oz. package cream cheese
- 1 one-pound box powdered sugar
- 2 tsp. vanilla
- 1/2 tsp. kosher salt

PREPARATION

Prep time: 10 minutes to make the cake

Cook time: 12 minutes to cook if making mini cupcakes or 20 if making larger cupcakes. 10 minutes to make the frosting.

Makes: 24 regular size cupcakes or 48 mini cupcakes.

Preheat oven to 350° F.

Cake: Cream together granulated sugar, oil, pumpkin and eggs until well mixed, about 2 minutes. In another bowl, sift together flour, baking soda and powder, cinnamon, ginger, allspice and salt. Add to wet ingredients and mix until smooth and combined, about 30 seconds (don't over-mix).

Line muffin tins with cupcake liners. Pour batter into liners and bake 15-20 minutes at 350 (or make into a cake by pouring batter into a greased 10x13 pan and baking for 35-45 minutes). Cool completely on a cooling rack.

Buttercream Frosting: Beat butter and cream cheese on high speed for 2 minutes. Add sugar, vanilla and salt. Mix until smooth. Frost each cupcake generously.

Makes 24 regular size cupcakes or 48 mini cupcakes.

Note:

- You can make the frosting in advance and freeze it. Measure out the ingredients a day in advance and then make it on the day of your event.
- You can make the cupcakes in advance and freeze them, but I think they are best made the day of use.

For kids:

- I have never met a child that did not LOVE these. I wouldn't change anything.

For leftovers:

- Freeze them and serve later.

Simple substitutions:

- You can omit the allspice and the ground ginger if you can't find them.

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