

# Pumpkin Spice Cup Cakes with Cream Cheese Frosting



## Ingredients

2 1/4 cups all-purpose flour

1/2 teaspoon nutmeg

1/2 teaspoon ground ginger

1/2 teaspoon ground cloves

1/2 teaspoon allspice

1/2 teaspoon salt

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1 cup white sugar

1/3 cup brown sugar

1/2 cup butter

2 eggs

3/4 cup milk

1 cup pumpkin puree

## **Method**

- 1. Preheat oven to 375. Set up 60 cup cake liners**
- 2. In a small bowl add: Flour, cinnamon, nutmeg, ginger, cloves, allspice, salt, baking powder, baking soda and set aside**
- 3. Beat butter, white sugar and brown sugar with a fork until light and fluffy**
- 4. Add in eggs one at a time, blending into mixture then adding the next. Stir in milk and pumpkin puree after the last egg. Add flour mixture and mix until incorporated.**
- 5. Pour into cup cake cups.**

## **Cream Cheese Frosting**

- 1 8oz package cream cheese softened
- ¼ cup butter softened
- 3 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon

## **Method**

**While the cupcakes are cooling, make the frosting by beating the cream cheese and 1/4 butter with an electric mixer in a bowl until smooth. Beat in the confectioners' sugar a little at a time until incorporated. Add the vanilla extract and one teaspoon ground cinnamon; beat until fluffy. Once the cupcakes are cool, frost with the cream cheese.**