



RECIPE NAME: Pumpkin Spice Cupcakes

FROM THE KITCHEN OF: Emily Hodkiewicz

INGREDIENTS:

2 1/4 cup all purpose flour
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp ground ginger
1/2 tsp ground cloves
1/2 tsp ground allspice
1/2 tsp salt
1 tbs baking powder
1/2 tsp baking soda
1/2 cup butter, softened
1 cup sugar
1/3 cup brown sugar
2 large eggs, room temp.
3/4 cup milk
1 cup pumpkin puree

CREAM CHEESE FROSTING

1 (8 oz) package cream
cheese, softened
1/4 cup butter, softened
3 cups powdered sugar
1 tsp vanilla extract
1 tsp ground cinnamon

INSTRUCTIONS:

Preheat oven to 375. Grease muffin tins or use liners. Sift together flour, cinnamon, nutmeg, ginger, cloves, allspice, salt, baking powder, and baking soda. set aside. Beat 1/2 cup butter, sugar, and brown sugar in a large bowl until fluffy. Add room-temp eggs (1 at a time). Stir in milk and pumpkin puree after eggs. Sift in flour mixture, mixing until just incorporated. Pour batter into muffin tins. Bake in preheated oven until golden, about 25 minutes. Cool in pans before transferring to wire rack.

FROSTING

Beat the cream cheese and 1/4 butter in a bowl until smooth. Mix in powdered sugar a little at a time. Add vanilla extract and ground cinnamon. Mix until fluffy. Frost once cupcakes are cool.

