

Pumpkin Cupcakes with Cream Cheese Frosting



Ingredients

- 1 cup (125g) all-purpose flour (spooned & leveled)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 and ½ teaspoons store-bought or homemade pumpkin pie spice
- ½ cup (120ml) canola or vegetable oil
- 2 large eggs
- ¾ cup (150g) packed light or dark brown sugar
- 1 cup (225g) canned pumpkin puree
- 1 teaspoon pure vanilla extract

Cream Cheese Frosting

- 8 ounces (226g) full-fat brick cream cheese, softened to room temperature
- ½ cup (8 Tbsp; 113g) unsalted butter, softened to room temperature
- 3 cups (360g) confectioners' sugar, plus an extra ¼ cup if needed
- 1 teaspoon pure vanilla extract
- 1/8 teaspoon salt

Instructions

1. Preheat the oven to 350°F (177°C). Line a 12-count muffin pan with cupcake liners.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice together in a large bowl. Set aside. Whisk the oil, eggs, brown sugar, pumpkin, and vanilla extract together until combined. Pour the wet ingredients into the dry ingredients and use a mixer or whisk until completely combined. Batter will be thick.
3. Pour/spoon the batter into the liners—fill only 2/3 full to avoid spilling over the sides. Bake for 20-22 minutes, or until a toothpick inserted in the center comes out clean. Allow the cupcakes to cool completely before frosting.
4. Make the frosting: In a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy. Add confectioners' sugar, vanilla, and salt. Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes. If you want the frosting a little thicker, add the extra 1/4 cup of confectioners' sugar.
5. Frost the cooled cupcakes however you'd like. Store leftovers in the refrigerator for up to 5 days.