

BROWN BUTTER PUMPKIN CUPCAKES & CINNAMON CREAM CHEESE FROSTING -
Diane Lambert

¾ Cup (1 ½ sticks) unsalted butter at room temperature
1 2/3 Cups all-purpose flour
2 tsp. baking powder
1 tsp. salt
½ tsp. ground cinnamon
¼ tsp. grated nutmeg
1/8 tsp. ground cloves
1 Cup canned pumpkin puree (NOT pie filling)
1 Cup packed light brown sugar
2 large eggs

Preheat oven to 325°F . Line muffin tins with paper liners.

In a saucepan, melt the butter over medium low heat and continue to cook, swirling occasionally, until butter turns golden brown. Skim foam from top and remove from heat. Pour into a bowl to stop the cooking, leaving any burned sediment behind. Cool.

Whisk together flour, baking powder, salt, cinnamon, nutmeg and cloves. In another bowl, whisk together the pumpkin puree, both sugars, eggs and brown-butter mixture. Add the flour mixture and whisk until just combined.

Divide the batter evenly among the lined cups, filling each about three-quarters full. Bake, rotating tins halfway through, until a cake tester tests clean, about 20 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Frost with Cinnamon Cream Cheese Frosting. Makes about 15 cupcakes.

CINNAMON CREAM CHEESE FROSTING

1 stick unsalted butter, room temperature
8 ounces cream cheese, room temperature
3 Cups confectioner's sugar, sifted
1 tsp. cinnamon
1 tsp. vanilla extract

Beat butter and cream cheese with a mixer on medium-high speed until fluffy, 2-3 minutes. Reduce speed to low, and add sugar, one Cup at a time, and then cinnamon & vanilla. Mix until smooth.