

Pumpkin Cupcakes with Cinnamon Cream Cheese Frosting –

Abby Kopp (2018)

Ingredients:

Cupcakes

3/4 cup unsalted butter, softened not melted

1 and 1/2 cups white granulated sugar

1 cup brown sugar, lightly packed

3 large eggs

1 can (15 ounces) pumpkin (make sure it's not watery; I recommend Libby's)

1 cup buttermilk (OR 1 cup regular milk with 1 tablespoon vinegar), separated

1 teaspoon vanilla extract

2 and 1/3 cups white all-purpose King Arthur Flour

1 tablespoon pumpkin pie spice

1 and 1/2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

1 teaspoon baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

Frosting

1 package (8 ounces) full fat cream cheese, softened

1/2 cup unsalted butter, softened

4 cups powdered sugar

1 and 1/2 teaspoons vanilla extract

2 teaspoons ground cinnamon

Instructions

Preheat oven to 350 degrees F. Line a muffin tin with paper liners and set aside.

In a large bowl, cream the softened butter, white sugar, and brown sugar until light and fluffy.

Add in the eggs, one at a time, beating after each addition. Add in the pumpkin, 1/4 cup buttermilk, and vanilla extract

In another bowl, combine the flour, pumpkin pie spice, cinnamon, ginger, baking powder, baking soda, and salt. Mix. Add the dry ingredients to the wet ingredients in three parts, alternating each part with adding in 1/4 cup buttermilk (to use up the remaining 3/4 cup buttermilk).

Fill the prepared muffin tin liners three-fourths the way full (this batter makes exactly enough for 24 cupcakes). Bake 20-25 minutes or until a toothpick inserted in the center comes out clean.

Abby Kopp (Age 12) – Junior Baking Division 8-12