

Pumpkin Pie Cupcakes with Cream Cheese Whipping Cream – Faye Harvey
(2018)

Ingredients:

15 oz. can pumpkin puree
1/4 cup sugar
2 eggs
1 teaspoon vanilla
1/4 cup evaporated milk
2/3 cups King Arthur Flour
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves

Cream cheese whipping cream

8 oz cream cheese
1/4 cup sugar
1 1/2 cups heavy cream

Preheat oven 350 degrees and line a 12 muffin tin with liners.

Whisk together pumpkin, sugar, eggs, vanilla and evaporated milk.

In another bowl sift together flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves.

Add the dry ingredients to the wet ingredients and stir until incorporated.

Fill each muffin tin with 1/3 cup of the pumpkin batter. Bake for 20 minutes.

Let cool and refrigerate for 30 minutes.

To make cream cheese whipping cream:

Beat cream cheese and sugar together until smooth and creamy.
Add the heavy cream and continue to beat until stiff peaks form.
Pipe on the top of cupcakes.