

HALLOWEEN PUMPKIN CUPCAKES WITH VANILLA FROSTING

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 cupcakes

For the Cupcakes:

1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
1 ½ teaspoon pumpkin pie spice
½ cup canola or vegetable oil
2 large eggs
¾ cup packed light or dark brown sugar
1 cup canned pumpkin puree
1 teaspoon pure vanilla extract

For the Cream Cheese Frosting:

8 ounces full-fat cream cheese, at room temperature
½ cup unsalted butter, at room temperature
1 ½-2 cups confectioners' sugar
1 teaspoon pure vanilla extract
1/8 teaspoon salt

Directions:

- Preheat the oven to 350 degrees F
- Line a 12-cup muffin pan with paper liners
- Whisk the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice together in a large bowl and 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 combine – the batter will be thick
- Spoon the batter into the liners to 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

- 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 1 ½ cups 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 confectioners' sugar
- Frost the cooled cupcakes however you would like
- Store leftovers in the refrigerator for up to 5 days