

Pumpkin Cupcakes with Cinnamon Sugar Frosting by Lynn's Recipes



Lynn demonstrates how to make Pumpkin Cupcakes with Cinnamon Sugar Frosting. These are great for a Fall dessert. Adapted from lovefromtheoven.

Ingredients:

Cupcakes:

- 1 box spice cake mix (I used a homemade spice cake mix)
- ½ cup water
- 1/3 cup vegetable oil
- 1 cup pumpkin puree
- 4 eggs
- 2 teaspoons cinnamon
- 1 teaspoon pumpkin pie spice (I used homemade pumpkin pie spice)

Frosting:

- 8 ounces cream cheese, softened
- ½ cup softened butter
- 1 teaspoon vanilla
- 3-1/2 – 4 cups powdered sugar
- Cinnamon Sugar Mixture (2-3 Tablespoons)
- Pinch of salt

Cinnamon Sugar Mixture:

- ¼ cup granulated sugar

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- 3-4 teaspoons ground cinnamon

Preheat oven to 325°. Place 24 cupcake liners in cupcake pans and set aside.

In a large bowl, combine cake mix, water, eggs, oil, pumpkin and cinnamon. Mix on medium speed for 2 minutes.

Fill the cupcake liners with batter, approximately 2/3 the way full. An ice cream scoop works perfectly for this task.

Bake for 17-22 minutes or until tops spring back lightly when touched.

Remove from oven and place on wire rack. Allow to cool completely before frosting.

Frosting:

Beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar. Blend in salt and 2 Tablespoons of the cinnamon sugar mixture. Spread or pipe onto cupcakes. Garnish with a sprinkle of cinnamon sugar and sprinkles, if desired.

Store cupcakes in refrigerator.

[Link to Homemade Spice Cake Mix](#)

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