

Pumpkin Cupcakes with Cinnamon Cream Cheese Frosting

by Lynn's Recipes



.Lynn demonstrates how to make a super delicious cupcake -- Pumpkin Cupcakes with Cinnamon Cream Cheese Frosting. This is perfect for the Fall and has great flavor. This recipe makes 20 regular size cupcakes. From Nancy Creative.

Ingredients:

Cupcakes:

- 2-1/4 cups all purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon ground allspice
- 1 Tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ cup canola or vegetable oil
- 1 cup granulated sugar
- 1/3 cup brown sugar, loosely packed
- 2 eggs
- ¾ cup milk
- 1 (15 ounce) can pure pumpkin puree

Cinnamon Cream Cheese Frosting:

- 2 (8 ounce) packages cream cheese, softened
- ½ cup (1 stick) butter, softened

Pumpkin Cupcakes with Cinnamon Cream Cheese Frosting

by Lynn's Recipes

- 7-1/2-8 cups confectioners' sugar
- 2 teaspoons vanilla
- 2 teaspoons ground cinnamon

Preheat oven to 350°. Line 2 muffin pans (you will need enough for 20 cupcakes) with cupcake liners and set aside.

In a medium bowl, whisk the flour, cinnamon, nutmeg, ginger, allspice, baking powder, baking soda, and salt. Set aside.

In a large bowl, blend canola oil, granulated sugar, and brown sugar until light and fluffy. Add eggs, one at a time, blending well after each addition. Add the milk and pumpkin puree and blend well. Add the flour mixture into the pumpkin mixture and blend until all incorporated. Pour batter into the muffin cups, (I use a regular ice cream scoop), filling each cup about 2/3 full.

Bake at 350° for 20 minutes, or until a toothpick or cake tester inserted in the center comes out clean. Cool cupcakes in pans for about 5 minutes and then remove to completely cool on a wire rack.

While they are cooling, you can make the frosting.

Blend softened cream cheese and butter together until smooth. Add in the vanilla and cinnamon, blending everything well. Gradually add confectioners' sugar a cup at a time, blending mixture after each addition. Frost cupcakes when they have completely cooled. Refrigerate if not serving right away.

[Link to Ice Cream Scoop](#)

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)