

Pumpkin Cupcakes with Cinnamon Cream Cheese or Caramel Frosting

Makes 36 cupcakes



Note: This provides recipes for a cinnamon cream cheese frosting and a caramel frosting. Both are wonderful paired with the pumpkin cake, so I recommend you choose which one sounds best to you. You don't need to make both.

For the cupcakes:

2 1/4 cups sugar
2 cups all purpose flour
1 1/3 cups [cake flour](#)
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking powder
3/4 teaspoon ground cloves
1/2 teaspoon nutmeg
4 eggs
15 ounce can of pumpkin
1 cup buttermilk
1/2 cup unsweetened applesauce
1/3 cup canola oil

For the cinnamon cream cheese frosting:

1 1/2 packages cream cheese (12 ounces)
12 tablespoons butter
1 1/2 pounds powdered sugar
1/4 teaspoon salt
2 teaspoons vanilla
1/2-1 teaspoon cinnamon

For the caramel frosting:

1/2 cup butter
8 ounces brown sugar (about 1 cup + 2 tablespoons packed)
1/4 cup milk
1/8 teaspoon baking soda
1/2 tablespoon light corn syrup
2 cups powdered sugar

To make the cupcakes, preheat your oven to 350 degrees.

In a large bowl, mix together the first nine ingredients. Form a well in the dry ingredients, and add the eggs, pumpkin, buttermilk, applesauce, and oil into the middle. Mix those ingredients together, and then stir everything together until just incorporated. Line 36 muffin tins with liners. Spoon about 1/4 cup of batter into the liners or until they're about 2/3 of the way full. Bake for 15-17 minutes or until a toothpick comes out clean. Let cool.

To make the cream cheese frosting, in your mixing bowl fitted with the paddle, cream together the butter and cream cheese until smooth. Add the vanilla and salt and mix until incorporated. Add the powdered sugar one cup at a time and mix until smooth. It's best to weigh your powdered sugar because your amount in cups will depend on your humidity. Mix in 1/2 teaspoon of cinnamon and taste. If you like a stronger cinnamon flavor, add more. Transfer to a piping bag and pipe onto cooled cupcakes.

To make the caramel frosting, in a medium saucepan, melt the butter over medium heat. Add in the brown sugar and bring to a boil while stirring. Stir in the milk, baking soda, and corn syrup and bring to a boil again. Remove from heat and cool completely (about an hour). Transfer to a mixing bowl, add the powdered sugar, and mix on medium speed until it's creamy and smooth. Transfer the frosting to a piping bag and pipe onto the cupcakes.

Sources: Cupcakes from Taste of Home, cream cheese frosting from The Pioneer Woman cookbook, caramel frosting from Big Book of Cupcakes

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