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Recipe Name: Pumpkin Cupcakes With Cream Cheese Frosting

Recipe Ingredients:

- 1 $\frac{1}{3}$  cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground cinnamon
- Pinch of ground nutmeg
- Pinch of ground cloves
- $\frac{3}{4}$  cup canned pumpkin
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup dark brown sugar
- $\frac{1}{2}$  cup vegetable oil
- 2 eggs

For the Cream Cheese Frosting:

- 1 cup unsalted butter (at room temperature)
- 8 ounces cream cheese (at room temperature)
- 2 $\frac{1}{2}$  teaspoons vanilla extract
- Pinch of salt
- 2-4 cups powdered sugar

Dessert Instructions

1. Preheat oven to 350 degrees F. Line a 12 cup cupcake pan with

cupcake liners. (Adjust recipe for number of cupcakes)

2. In a medium bowl, mix the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves.

3. In a large bowl, whisk together the pumpkin, both sugars, and the vegetable oil until completely combined.

a. Make sure to break up any chunks of brown sugar, no lumps should remain.

b. Whisk in the eggs one at a time. Fold in the the flower mixture in two additions with a rubber spatula until no flour pockets remain.

4. Fill each baking cup with the batter about two thirds full.

a. Bake about 18-22 minutes, until a skewer inserted into the center comes out clean. Allow to cool completely before frosting.

5. MAKE THE FROSTING: with an electric mixer on medium high speed, beat the butter until fluffy, about 2-3 minutes.

a. Add the cream cheese, vanilla, and salt, and continue to beat for an additional 2 minutes.

b. Scrape off the sides as needed.

6. Reduce speed to low and add the powdered sugar gradually and mix until smooth and combined.

a. Scrape the sides of the bowl as needed.

7. Increase the mixer speed to medium high and beat until light and fluffy, 1-2 minutes.

8. Using a decorating bag and tip, ice the tops of each cupcake.