



Pumpkin Cupcakes with Cream Cheese Icing

SERVES: 24

INGREDIENTS:

- 2 ¼ cups of plain flour
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ½ tsp ground cloves
- ½ tsp ground allspice
- ½ tsp salt
- 1 tbsp baking powder
- ½ tsp bicarb soda
- 125g butter, softened
- 1 cup white sugar
- 1/3 cup brown sugar
- 2 eggs
- ¾ cup milk
- 1 cup pumpkin puree

Cinnamon Cream Cheese Icing

- 225g cream cheese, softened
- 65g butter, softened
- 3 cups icing sugar
- 1 tsp vanilla essence
- 1 tsp ground cinnamon

METHOD:

1. Preheat an oven to 190°C. Grease 24 muffin cups, or line with paper muffin liners.
2. Sift together the flour, 1 tsp cinnamon, nutmeg, ginger, clove, allspice, salt, baking powder and bicarb soda; set aside
3. Beat 125g butter, the white sugar and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in colour.
4. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next
5. Stir in the milk and pumpkin puree after the last egg
6. Stir the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups
7. Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 25 minutes.



8. Cool in the pans for 5 minutes before removing to cool completely on a wire rack
9. While the cupcakes are cooling, make the icing
10. Beat the cream cheese and 65g butter with an electric mixer in a bowl until smooth.
11. Beat in the icing sugar a little at a time until incorporated
12. Add the vanilla essence, and 1 tsp ground cinnamon; beat until fluffy
13. Once the cupcakes are cook, ice with the cream cheese icing

