



## Spiced Pumpkin Cupcakes with Cream Cheese Frosting

Adapted from [bake!](#)

BAH Note: I scaled down the original recipe which makes two 9" round cake layers in order to make one dozen cupcakes. The math initially involved trying to halve an egg. Which made my brain hurt. So instead of bringing on a migraine, I used a little more oil. I probably could have also just used the yolk of an egg and been done with it. Maybe next time. Despite testing for doneness, the larger muffins were still a little wet inside. But then again, this is a very moist cake recipe. When I ate one the next morning with my coffee, it was perfectly fine. And nobody who sampled them voiced any complaints.

For the cupcakes:

- 1 1/2 cups all purpose flour
- 1/2 cup granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons ground cinnamon
- 1 1/8 teaspoon ground ginger
- 1 teaspoon nutmeg
- 1/8 teaspoon 5 spice powder
- 1/2 cup brown sugar, firmly packed
- 1 cup canned pumpkin puree
- 2 large eggs, at room temperature
- 3/4 cup vegetable oil
- 1/2 teaspoon vanilla

Heat the oven to 350 degrees and place a regular muffin tin on a half sheet pan. Spray the top of the pan with nonstick spray, line the cups with muffin or cupcake papers, and set aside.

Combine the flour, granulated sugar, baking powder, baking soda, spices, and salt in a medium bowl and whisk to combine.

Place the brown sugar in a large mixing bowl and use a spatula to mix in about a third of the pumpkin until there are no sugar lumps remaining. Use a whisk to mix in the remaining pumpkin, eggs, oil, and vanilla, adding each one at a time and stirring well between each addition.

Whisk the dry ingredients into the wet in thirds. Use a standard ice cream disher to scoop the drop the batter into the prepared pan.

Bake for 20 to 25 minutes or until the cupcakes are risen and firm and a tester inserted in the center comes out clean. Transfer to a rack and cool in the pan for 5 minutes before turning the cupcakes out to cool completely before frosting.

For the frosting:

- 6 ounces cream cheese, softened
- 3 tablespoons butter, softened
- 1 1/2 cups confectioner's sugar
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons crystallized ginger, optional

Place the cream cheese and butter in a medium bowl and use a whisk or electric mixer to combine. Sift the confectioner's sugar into the bowl one half cup at a time, whisking until it is completely absorbed after each addition. Add the vanilla and whisk until the frosting is smooth. After frosting the cupcakes, roughly chop the crystallized ginger and use to garnish the cupcakes.

---

*spiced pumpkin cupcake with cream cheese frosting* was posted by wendi on 23 may 2011 at [bonappetithon.com](http://bonappetithon.com)