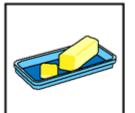
Recipe Courtesy of Javaru at Allrecipes

Photos of recipe available at https://www.allrecipes.com/recipe/153245/pumpkin-spice-cupcakes

Ingredients:



2 ¼ cups all purpose flour



½ cup butter, softened



1 tsp ground cinnamon



1 cup white sugar



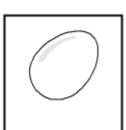
½ tsp of each ground nutmeg, ginger, cloves, and allspice



1/3 cup brown sugar



½ tsp salt



2 eggs, room temperature



1 TBsp baking powder



¾ cup milk



½ tsp baking soda



1 cup pumpkin puree

Ingredients For Frosting:



1 8 oz package cream cheese softened



1 tsp vanilla extract



¼ cup butter, softened



1 tsp ground cinnamon

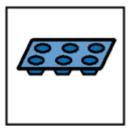


3 cups confectioner's sugar

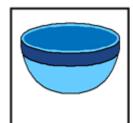
Supplies Needed:



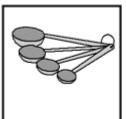
Sifter



Muffin tin



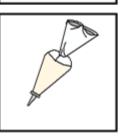
Bowls



Measuring cups and spoons



Electric mixer



Piping bag

Instructions:





1. Preheat oven to 375F. Grease or line 24 muffin cups.









2. Sift together flour, 1 tsp cinnamon, nutmeg, ginger, clove,





allspice, salt, baking powder, and baking soda. Set aside.









3. Beat ½ cup butter, white sugar, and brown sugar with an





electric mixer in a large bowl until light and fluffy. Add the









4. Mix the dry ingredients with the wet. Pour batter into tin.

Instructions:









6. While the cupcakes are cooking, make the frosting by beating







the cream cheese and ¼ cup butter with an electric mixer.







Mix in confectioner's sugar a little at a time. Add vanilla and



cinnamon. Beat until smooth.











7. When cupcakes are cool, frost and enjoy! Refrigerate extras.



Photo courtesy of https://www. allrecipes.com/recipe/153245/ pumpkin-spice-cupcakes

