HALLOWEEN PUMPKIN CUPCAKES WITH VANILLA FROSTING

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12 cupcakes

For the Cupcakes:

1 cup all-purpose flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

1 teaspoon ground cinnamon

1 ½ teaspoon pumpkin pie spice

½ cup canola or vegetable oil

2 large eggs

¾ cup packed light or dark brown sugar

1 cup canned pumpkin puree

1 teaspoon pure vanilla extract

For the Cream Cheese Frosting:

8 ounces full-fat cream cheese, at room temperature

½ cup unsalted butter, at room temperature

1 ½-2 cups confectioners’ sugar

1 teaspoon pure vanilla extract

1/8 teaspoon salt

**Directions:**

* Preheat the oven to 350 degrees F
* Line a 12-cup muffin pan with paper liners
* Whisk the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice together in a large bowl and set aside
* Whisk the oil, eggs, brown sugar, pumpkin, and vanilla extract together until combined
* Pour the wet ingredients into the dry ingredients and use a mixer or whisk until completely combine – the batter will be thick
* Spoon the batter into the liners to 2/3 full to avoid spilling over the sides
* Bake for 20-22 minutes or until a toothpick inserted in the center comes out clean
* Allow the cupcakes to cool completely before frosting
* Make the frosting: in a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy
* Add 1 ½ cups confectioners’ sugar, vanilla, and salt
* Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes
* If you want the frosting a little thicker, add the extra confectioners’ sugar
* Frost the cooled cupcakes however you would like
* Store leftovers in the refrigerator for up to 5 days