

## PUMPKIN CUPCAKES

*(adapted from many sources)*

*for the cupcakes:*

170 g granulated sugar  
130g brown sugar  
225 g all-purpose flour  
1 + 1/2 tsp baking powder  
1/2 teaspoon baking soda  
2 teaspoons ground cinnamon  
3/4 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/4 tsp salt  
320 g canned pumpkin (about 3/4 of a small can)  
150 ml grapeseed oil  
3 large eggs

*for the icing:*

120g unsalted butter, softened  
190 g cream cheese, at room temperature  
675 g powdered sugar  
sprinkles to decorate

Heat the oven to 375 F. Place both sugars in the bowl of a KitchenAid type mixer and blend with the whisk so that no lumps remain in the brown sugar. Sift all other dry ingredients and mix well with the sugars.

In another medium bowl mix well the pumpkin, oil and eggs. Add to the KitchenAid bowl and mix with the paddle attachment until smooth. Place paper liners in a 12-muffin baking pan, and fill each about 3/4 of the volume.

Bake until a toothpick comes out clean, about 18 minutes.

Make the icing while the cupcakes bake and cool. Beat the butter and cream cheese with an electric mixer until pale and very smooth. Sift the icing sugar into a large bowl, then add to the butter mixture in three additions, beating well each time.

When the cupcakes are completely cool, frost them using the icing tip of your choice. I used Wilton 1M. Decorate with your favorite sprinkles.