



Pumpkin Spice Cupcakes with Brown Butter Buttercream

 Vegetarian

READY IN



43 min.

SERVINGS



24

CALORIES



356 kcal

DESSERT

Ingredients

- ☐ 3 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 3 tablespoons buttermilk
- ☐ 2 cups pumpkin canned
- ☐ 0.8 cup canola oil
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose

- ☐ 2 cups granulated sugar
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 2 pounds powdered sugar
- ☐ 4 teaspoons pumpkin pie spice
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted divided room temperature
- ☐ 0.5 cup apple sauce unsweetened
- ☐ 1 tablespoon vanilla extract pure
- ☐ 2 teaspoons vanilla extract pure

Equipment

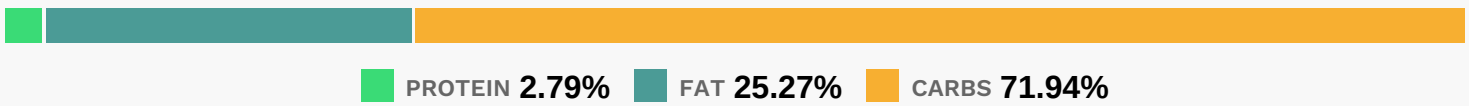
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 regular size cupcake pans with cupcake liners.
- ☐ In a large bowl, whisk together the flour, pumpkin pie spice, baking powder, baking soda, cinnamon, ground cloves, and salt. Set the bowl aside. In a large bowl using an electric mixer on low speed, combine the sugar, oil, applesauce, vanilla extract, and pumpkin.
- ☐ Add the eggs 1 at a time.
- ☐ Mix on low until combined. Gradually add the flour mixture until just combined.
- ☐ Fill the cupcake liners three-quarters full with batter and bake until the cupcakes spring back when touched with your finger, about 20 minutes.

- ☐ Let cool in the pans for a few minutes, and then remove to a wire rack to cool completely.
- ☐ In a saucepan, heat 1/2 cup butter over medium-low heat until lightly browned, about 8 minutes. Cool. In a large bowl using an electric mixer on medium speed, beat the remaining 1/2 cup butter for 30 seconds.
- ☐ Add the cooled brown butter and beat until combined.
- ☐ Add the powdered sugar and vanilla. Beat in the buttermilk, 1 tablespoon at a time, until spreadable.

Nutrition Facts



Properties

Glycemic Index:11.38, Glycemic Load:17.54, Inflammation Score:-9, Nutrition Score:7.0639131898465%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.28mg, Epicatechin: 0.28mg, Epicatechin: 0.28mg, Epicatechin: 0.28mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 355.92kcal (17.8%), Fat: 10.19g (15.68%), Saturated Fat: 5.33g (33.3%), Carbohydrates: 65.3g (21.77%), Net Carbohydrates: 64.22g (23.35%), Sugar: 55.05g (61.17%), Cholesterol: 51.54mg (17.18%), Sodium: 185.9mg (8.08%), Alcohol: 0.3g (100%), Alcohol %: 0.32% (100%), Protein: 2.53g (5.06%), Vitamin A: 3464.81IU (69.3%), Manganese: 0.22mg (10.84%), Selenium: 6.72µg (9.6%), Vitamin B2: 0.12mg (7.08%), Folate: 26.06µg (6.51%), Vitamin B1: 0.09mg (6.22%), Iron: 1.1mg (6.11%), Vitamin E: 0.8mg (5.32%), Phosphorus: 50.56mg (5.06%), Calcium: 50.41mg (5.04%), Vitamin K: 5.22µg (4.97%), Fiber: 1.08g (4.33%), Vitamin B3: 0.72mg (3.6%), Vitamin B5: 0.28mg (2.76%), Copper: 0.05mg (2.65%), Magnesium: 9.42mg (2.35%), Potassium: 79.11mg (2.26%), Vitamin D: 0.33µg (2.22%), Vitamin B6: 0.03mg (1.73%), Zinc: 0.25mg (1.67%), Vitamin B12: 0.1µg (1.65%), Vitamin C: 0.99mg (1.2%)