



# Pumpkin Spice Cupcakes With Cream Cheese Frosting

 Vegetarian

READY IN



50 min.

SERVINGS



24

CALORIES



291 kcal

DESSERT

## Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 cups confectioners' sugar
- ☐ 8 ounce cream cheese softened
- ☐ 3 eggs
- ☐ 2.3 cups flour all-purpose

- ☐ 2 teaspoons ground cinnamon
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 tablespoon pumpkin pie spice
- ☐ 15 ounce solid-pack pumpkin puree   canned
- ☐ 1 teaspoon vanilla extract
- ☐ 2.5 cups sugar   white

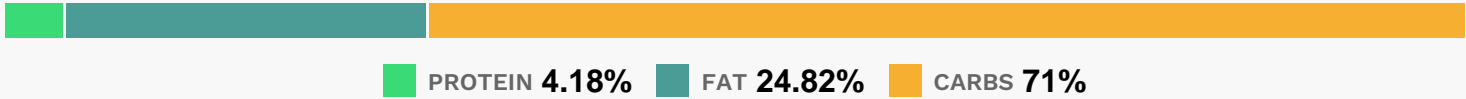
## Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.
- ☐ Beat white sugar and 3/4 cup butter together in a bowl using an electric mixer until smooth and creamy; add eggs, 1 at a time, beating well after each addition. Beat pumpkin into creamed butter mixture.
- ☐ Mix flour, pumpkin pie spice, 1 tablespoon cinnamon, baking powder, and ginger together in a bowl; stir into creamed butter mixture, alternating with buttermilk, until batter is smooth. Fill each muffin cup 3/4-full with batter.
- ☐ Bake in the preheated oven until a toothpick inserted in the center of a cupcake comes out clean, 20 to 25 minutes. Cool in muffin tin for 10 minutes before transferring to wire rack.
- ☐ Beat cream cheese and 1/2 cup butter together in a bowl using an electric mixer until fluffy. Beat confectioners' sugar, 2 teaspoons cinnamon, and vanilla extract into creamed butter until frosting is smooth.
- ☐ Spread frosting on each cupcake.

# Nutrition Facts



## Properties

Glycemic Index:14.59, Glycemic Load:21.58, Inflammation Score:-9, Nutrition Score:6.6473913244579%

## Nutrients (% of daily need)

Calories: 291.27kcal (14.56%), Fat: 8.21g (12.63%), Saturated Fat: 4.76g (29.78%), Carbohydrates: 52.86g (17.62%), Net Carbohydrates: 51.89g (18.87%), Sugar: 41.88g (46.53%), Cholesterol: 41.27mg (13.76%), Sodium: 93.55mg (4.07%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 3.11g (6.22%), Vitamin A: 3049.97IU (61%), Selenium: 7.41µg (10.58%), Manganese: 0.2mg (9.84%), Vitamin B2: 0.14mg (8.45%), Vitamin B1: 0.11mg (7.29%), Folate: 28.52µg (7.13%), Iron: 1.03mg (5.71%), Phosphorus: 53.18mg (5.32%), Calcium: 42.51mg (4.25%), Vitamin B3: 0.82mg (4.09%), Fiber: 0.97g (3.89%), Vitamin K: 3.57µg (3.4%), Vitamin B5: 0.31mg (3.06%), Vitamin E: 0.46mg (3.06%), Potassium: 88.22mg (2.52%), Magnesium: 9.94mg (2.48%), Copper: 0.05mg (2.48%), Vitamin B12: 0.12µg (2.06%), Zinc: 0.29mg (1.94%), Vitamin B6: 0.04mg (1.76%), Vitamin D: 0.24µg (1.6%)