



Makes: 12 servings

Prep Time: 1 hour Bake Time: 18 minutes

Total Time: 1 hour & 18 minutes

Ingredients

Pumpkin Cupcakes:

- 1 & 1/2 cups (195g) all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp ground cinnamon
- 1 & 1/2 tsp pumpkin pie spice
- 1/4 tsp kosher salt
- 1/2 cup (100g) granulated sugar
- 1/2 cup (100g) dark brown sugar, packed
- 1/2 cup (108g) vegetable oil
- 1 & 1/2 cups (345g) pumpkin puree
- 2 tsp vanilla extract
- 2 large eggs

Cinnamon Cream Cheese Frosting:

- 1/2 cup (110g) unsalted butter, room temp
- 8 oz cream cheese, room temp
- 4 cups (450g) powdered sugar
- 1/2 tsp ground cinnamon
- 1/2 tsp vanilla extract

Mini Pumpkins:

- 1/2 cup (125g) creamy peanut butter
- 3 tbsp unsalted butter, room temp
- 1 cup powdered sugar + 2-3 tbsp as needed

Pumpkin Cupcakes

- 1/4 tsp pumpkin pie spice
- 1/2 tsp vanilla extract
- 1/4 cup (50g) granulated sugar
- 2 tsp ground cinnamon
- Mini chocolate chips

Instructions

Pumpkin Cupcakes:

Preheat the oven to 350°F and line a cupcake pan with 12 paper liners. In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, pumpkin pie spice, and salt.

In a large mixing bowl, whisk together the sugars, oil, and pumpkin, followed by the vanilla and eggs. Pour the dry ingredients into the wet ingredients and mix to combine.

Divide the batter between the liners, filling each about 2/3 full (you may have a little bit of batter left over). I like using a large cookie scoop for this step as it makes the process quick and clean. Bake for 16-18 minutes or until a toothpick in the center comes out clean with a few moist crumbs.

Cinnamon Cream Cheese Frosting:

While the cupcakes cool, make the frosting. Using a hand or stand mixer with the whisk attachment, mix together the butter and cream cheese until smooth. Mix in 1 cup of powdered sugar at a time, followed by the cinnamon and vanilla. Store the frosting in the refrigerator until you're ready to frost. It will thicken as it chills.

Mini Pumpkins (optional):

In a medium bowl, mix together the peanut butter and butter (this can be done by hand or with an electric mixer). Mix in the powdered sugar and pumpkin pie spice, followed by the vanilla. It should be the consistency of play-doh and easy to roll into a ball. If it's too thin, mix in one tablespoon of extra powdered sugar at a time until you reach the right consistency.

In a side dish, mix together the cinnamon and sugar.

Scoop out 1/2 tbsp of dough and roll it into a ball. Use a toothpick to press ridges all around the ball, then roll in the cinnamon sugar.

Press a mini chocolate chip on top to finish off the pumpkin. Store the pumpkins in the refrigerator until you're ready to decorate.

Assemble:

When the cupcakes have completely cooled, fill a large piping bag with the frosting. It can be fitted with any shape tip you prefer. Pipe the frosting onto each cupcake, sprinkle with cinnamon sugar, and press a pumpkin on top. Keep the cupcakes in the refrigerator until you're ready to serve. Enjoy!