



Spiced Pumpkin Cupcakes with Cream Cheese Honey Frosting

20'
Hands on

25'
Cook Time

15
Portion(s)

1
Difficulty



Method

For cupcakes

- Preheat the oven to 180* C (350*F) Fan.
- In a bowl, combine the buttermilk, [pumpkin puree](#) and vanilla. When completely combined, set aside.
- In a separate bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger powder, nutmeg, clove powder, salt and pepper.
- In a mixer, using the whisk attachment beat the butter and 2 types of sugar until creamy and fluffy. Add the eggs, one at a time making sure each one is completely incorporated into the mixture before adding the next one.
- Alternating between the flour and the butter mixture, add them to the mixer. Beginning and ending with the flour.
- Divide batter into cupcake pan, taking care to fill them $\frac{3}{4}$ of the way.
- Bake for 20-25 minutes.
- Remove from oven and allow to cool completely.

For frosting

- Beat all of the ingredients in a mixer, until completely combined.
- Put the frosting into a piping bag and frost the cupcakes.
- Decorate with [candied ginger](#).

Ingredients

- 125 g butter, at room temperature
- 180 g dark brown soft sugar
- 70 g granulated sugar
- 240 g soft flour
- 2 teaspoon(s) baking powder
- 1 teaspoon(s) baking soda
- 1 teaspoon(s) cinnamon
- 1 teaspoon(s) ginger, powder
- 1/2 teaspoon(s) nutmeg, powder
- 1 pinch cloves, powder
- 1/2 teaspoon(s) salt
- 1 pinch pepper, black
- 2 eggs
- 100 g buttermilk
- 1 teaspoon(s) [vanilla extract](#)
- 280 g [pumpkin puree](#)

For the frosting

- 500 g cream cheese, at room temperature
- 125 g butter, at room temperature
- 2 tablespoon(s) honey
- 200 g icing sugar

Διατροφικός πίνακας

Nutrition information per portion

414 Calories (kcal)	23.0 Total Fat (g)	14.0 Saturated Fat (g)	47.0 Total Carbs (g)
21%	33%	70%	18%
35.0 Sugars (g)	5.0 Protein (g)	0.9 Fibre (g)	0.79 Sodium (g)
19%	10%	4%	13%