



# PUMPKIN PATCH CUPCAKES

Makes 12 frosted cupcakes

Whether you get your pumpkin from the closest grocery store, your local farmers' market, or a full-blown pumpkin patch, everyone acts like carefully selecting the perfect pumpkin is a skill. I take a very non-classic approach to my pumpkin selection: I look for the lopsided, lumpy, barely orange ones. My heart always goes out to the one that I fear no one else will pick up, and the perfect pumpkin is really just a matter of opinion. Beauty is in the eye of the beholder, after all! If you're picking treats, though, these are a no-brainer. Pumpkin frosting on a cinnamon cake, these cupcakes are always the right choice. Stopping at just one, though, is a different trick!

**1 batch (12) cinnamon cupcakes (recipe follows)**

**1 batch (2 cups) pumpkin frosting (recipe follows)**

## ASSEMBLE!

Dollop about 2 tablespoons of pumpkin frosting on top of each cupcake. Use the back of your spoon to smooth your frosting into an even and fluffy layer. Store in a large airtight container on the counter for up to 3 days or in the fridge for up to 1 week.

(recipe continues)

# CINNAMON CUPCAKES

Makes 12 cupcakes

## INGREDIENTS

- 1  $\frac{3}{4}$  cups flour
- 1 tablespoon baking powder
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{2}$  stick (4 tablespoons) unsalted butter, melted
- $\frac{3}{4}$  cup sugar
- 3 tablespoons light brown sugar
- 2 eggs
- $\frac{1}{2}$  cup vegetable oil
- 2 teaspoons vanilla extract
- $\frac{1}{2}$  cup buttermilk

## PREP!

Preheat the oven to 350°F. Line the cups of the cupcake pan with the cupcake liners.

## MIX THE DRY!

In a large bowl, combine the flour, baking powder, cinnamon, and salt.

## WHISK THE WET AND COMBINE!

In a medium bowl, whisk together the butter, both sugars, and the eggs until well combined. Whisk in the oil and vanilla. Whisk in the buttermilk.

Whisk your wet ingredients into the dry ingredients until smooth.

## SCOOP AND BAKE!

Use a  $\frac{1}{4}$ -cup measure to scoop portions of the batter into the cups of the cupcake pan. The batter will be almost level with the top edge of the cup (but it shouldn't go over!). Bake at 350°F for 18 to 20 minutes, until the tops are browned slightly and a toothpick comes out clean when poked into the center of a cupcake (see page 23). Using oven mitts, remove the pan from the oven and cool the cupcakes completely in the pan.

### FYI

If you don't have buttermilk, you can DIY your own by combining  $\frac{1}{2}$  cup milk with  $\frac{1}{2}$  tablespoon lemon juice or white vinegar, and letting it sit on the counter for 10 minutes. Use immediately!

## EQUIPMENT

- OVEN
- 12 CUP CUPCAKE/MUFFIN PAN
- 12 PAPER CUPCAKE LINERS
- MIXING BOWLS
- MEASURING CUPS + SPOONS
- WHISK
- RUBBER SPATULA
- TOOTHPICK
- OVEN MITTS

# PUMPKIN FROSTING

Makes 2 cups

## INGREDIENTS

- 2 sticks (16 tablespoons) unsalted butter, softened
- 2 cups powdered sugar
- $\frac{1}{4}$  cup light brown sugar
- $\frac{1}{2}$  cup canned pumpkin puree
- $\frac{1}{2}$  teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon ground cinnamon

## MIX!

Starting on low speed, use the hand mixer (or a stand mixer) to combine the butter and both sugars, about 1 minute. Increase the mixer speed to medium and whip until super smooth, about 3 minutes. Turn off the mixer. Use your spatula to scrape down the sides of your bowl well.

## ADD AND FLUFF!

Add the pumpkin, vanilla, salt, and cinnamon. Continue mixing until combined and fluffy, about 1 minute.

## EQUIPMENT

- HAND MIXER OR STAND MIXER WITH THE PADDLE ATTACHMENT
- MIXING BOWL
- MEASURING CUPS + SPOONS
- RUBBER SPATULA
- DINNER SPOON