

Betty's Pumpkin Spice Cupcakes



Published on Oct 1, 2017

Betty demonstrates how to make Pumpkin Spice Cupcakes. These are great for fall parties, Halloween, and Thanksgiving, as well as any time of the year!

Pumpkin Spice Cupcakes

1 ½ cups all-purpose flour
2 teaspoons pumpkin pie spice
2 teaspoons baking powder
¼ teaspoon salt
1 cup cooked pumpkin
2 tablespoons molasses
1 teaspoon vanilla extract
½ cup butter, softened
½ cup white sugar
¼ cup brown sugar
2 eggs

In a medium-sized mixing bowl, stir together flour, pumpkin pie spice, baking powder, and salt. Set aside. In a small mixing bowl, stir together pumpkin, molasses, and vanilla extract. Set aside. In a large mixing bowl, use an electric mixer on medium speed to beat butter, white sugar, and brown sugar until light and fluffy. Continue to beat, adding eggs, one at a time, beating well after each egg is added. Add a portion of the flour mixture, alternately, with a portion of the pumpkin mixture to the batter, and continue to beat until all ingredients are combined. Scrape down the sides of the bowl as needed. Line a 12-well cupcake tin with paper liners. Use a ¼-cup ice cream scoop to fill the tin with batter. Bake cupcakes at 350 degrees (F) until a toothpick inserted in the center comes out clean. Let cool, and then frost, if desired. Some good frostings for these cupcakes are Cream Cheese Frosting and Butter Cream Frosting. (Both are available in Betty's Kitchen.) I hope you love these cupcakes!

--Betty :)