

Pumpkin Cupcakes

with pillowy soft cream cheese frosting

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INGREDIENTS

(makes 12 cupcakes)

- 85g soft butter
- 150g brown sugar
- 2 eggs
- 210g flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp pumpkin pie spice (recipe on www.inthekitchenwithelisa.com)
- 200g pumpkin puree

- 300g natural flavour cream cheese
- 100g whipping cream
- 50g sugar
- 1 tsp vanilla paste/extract
- pecan nuts for decoration (optional)



DIRECTIONS

1. Start with beating the softened butter with the sugar in a big bowl with a hand mixer or a standing mixer for a couple of minutes until it becomes pale and soft.
2. Add eggs one at a time mixing for about thirty seconds in between each addition.
3. Combine the dry ingredients and sift in 1/3 into the eggs and butter, mix shortly. Then add about 1/3 of the pumpkin puree and mix again shortly. Repeat until you have used up all of the dry ingredients and the pumpkin puree.
4. Lay 12 paper cupcake cases in a muffin/cupcake tray and portion the cupcake batter into the cupcake cases with an ice-cream scooper or a tablespoon to 2/3 full.
5. Bake the cupcakes in 180°C bottom top heat in the middle shelf of the oven for 20-25 minutes.
6. Remove from the oven and remove from the muffin tray into a cooling rack. Allow to cool completely before decorating.
7. To make the cream cheese frosting, soften the cream cheese with a rubber spatula in a medium bowl. Add the sugar and vanilla paste and mix shortly. Leave aside.
8. In a separate bowl whip the cream until stiff peaks.
9. Add half of the cream into the cream cheese and fold in shortly. Add the rest of the cream and fold until combined. Taste whether the frosting has enough sugar and add more if needed.
10. Portion the frosting with an ice cream scooper on top of the cooled cupcakes and decorate with two pecan nuts (optional). You can alternatively fill the cream into a piping bag with a nozzle and pipe the cream on the cupcakes.