

Choco-Pumpkin Cupcakes



Enjoy! Jackie Allen's recipe.

Ingredients:

- 1 1/2 cup(s) flour
- 2/3 cup(s) quality cocoa
- 2 teaspoon(s) baking powder
- 1 teaspoon(s) baking soda
- 1/2 teaspoon(s) salt
- 1/2 cup(s) buttermilk or milk
- 1 cup(s) canned pumpkin
- 2 teaspoon(s) vanilla - good quality is best!
- 3/4 cup(s) butter, softened
- 3/4 cup(s) dark brown sugar
- 1 cup(s) granulated sugar
- 4 large eggs



Directions:

1. Heat oven 180 C /350 F. Line the bottoms of cupcakes muffin pans with paper.
2. Sift the flour, cocoa, baking powder, baking soda, and salt together.
3. Stir the buttermilk, pumpkin, and vanilla extract together in a small bowl. Beat the butter and sugars together using an electric mixer on medium speed until light and fluffy.
4. Beat in the eggs, one at a time. Reduce mixer speed to low. Alternately beat in the flour and milk mixtures into three parts
5. Pour the batter into muffin pans about 3/4 -about ice cream scoop size. Bake until a tester, inserted in the center, comes out clean, 22-25 minutes. Cool completely before icing and decorating.

Pumpkin Cream Cheese Frosting

- 1/4 cup unsalted butter
- 4 oz. cream cheese, softened
- 2-3 tablespoons pumpkin pie filling
- 4 1/2 cups confectioners or powdered sugar
- 2 tablespoons milk

Directions: In a medium bowl beat all ingredients together until smooth and creamy.

Spiced Cream Cheese Frosting

- 8 oz. cream cheese, softened
- 1/4 C. unsalted butter, softened
- 2 C. powdered sugar
- 1/4 t. vanilla extract
- 1/8 t. ground cinnamon
- 1/8 t. fresh ground nutmeg

Directions:

In a medium bowl, beat together cream cheese, butter, vanilla, cinnamon, and nutmeg- add powdered sugar slowly.

If frosting is too soft, chill in fridge for 15-20 minutes. If it's too thick, add little more milk.

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