

Pumpkin Spice Cupcakes

Yield: 2 dozen cupcakes

1/2 cup unsalted butter, room temperature
1 1/2 cups brown sugar, lightly packed
2 eggs, room temperature
1/2 teaspoon vanilla
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
3/4 cup pumpkin puree
3/4 cup buttermilk

Line two muffin pans with cupcake liners; set aside.

Preheat the oven to 350°F.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time. Mix in the vanilla until fully incorporated.

In a separate mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg and salt. In another small mixing bowl, combine the pumpkin and buttermilk until smooth.

Turn the stand mixer on to the lowest setting and alternately add the dry ingredients and the pumpkin mixtures to the creamed butter. Start and end with the dry ingredients. Mix until just combined.

Spoon the batter into the pans, filling about 1/2 full. Bake for 20 minutes, or until passes the toothpick test. Allow to cool for 5 minutes in the pan, then transfer to a cooling rack. Once completely cooled, top with desired frosting.

Source: [My Kitchen Addiction](#)