

AUTUMN SPICE CUPCAKES WITH ESPRESSO BUTTERCREAM

INGREDIENTS

for the cupcakes

2 cups all purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cardamom
1/2 teaspoon ground ginger
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
1 cup light brown sugar, packed
2 eggs
1/2 cup vegetable oil
1/2 cup buttermilk
1/4 cup sour cream

for the frosting

1 1/2 cups unsalted butter, softened
1 1/2 cups vegetable shortening
1 1/2 cups confectioners sugar
1 Tablespoon coffee extract
1 teaspoon vanilla extract
1/2 teaspoon salt

DIRECTIONS

Preheat oven to 350F. Line a muffin pan with liners.

Whisk flour, baking powder, baking soda, salt and spices together, set aside. In your stand mixer, whip sugar and eggs together until light, approximate 2 minutes. Stir in the oil and buttermilk until smooth. Slowly whisk in the flour mixture until smooth. By hand, incorporate sour cream.

Fill each muffin cup approximately two-thirds full (do not overfill). Bake for 18-22 minutes, until a toothpick inserted in the center comes out clean. Let cool for 10 minutes in the pan and then remove to a wire rack to cool completely.

To make the frosting, cream butter, vegetable shortening and salt together until smooth. Beat in sugar, adding by a tablespoon at a time. Finally, add in the extracts. Chill buttercream for 20 minutes before filling a pastry bag.

Pipe a swirl of frosting using a large star pastry tip and adorn with coffee bean for each cupcake. Chill finished cupcakes until ready to serve. Allow frosting to soften for 10 minutes before serving.