

## PUMPKIN SPICE CUPCAKES WITH SPICED RUM FROSTING

### INGREDIENTS

#### For the Cupcakes

3/4 cup softened butter  
1 2/3 cup flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/8 teaspoon cloves  
1 cup pumpkin puree  
1 cup packed brown sugar  
1/2 cup granulated sugar  
2 large eggs

#### For the frosting

#### For the spiced rum frosting

8 oz cream cheese, room temperature  
1/4 cup unsalted butter, room temperature  
2 cups powdered sugar  
1 teaspoon vanilla  
4 tablespoons spiced rum (such as Captain Morgan, Goslings or Cracker)

### DIRECTIONS

Preheat oven to 325F and line a muffin pan with cupcake liners.

To make the cupcakes, cream together softened butter and the sugars. Add the eggs one at a time and then the pumpkin, mixing well and scrapping down the sides of the bowl as you go. In a separate bowl combine flour, baking powder, salt, cinnamon, nutmeg and cloves. Add the dry mix to the pumpkin/butter mix in 2 batches and stir until just combined.

Line your baking pan and fill cups 2/3 full and bake for 15-18 minutes, until an inserted toothpick 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 together the cream cheese and butter until light and fluffy. Add the rum and vanilla extract. Mix in the powdered sugar a little bit at a time. The frosting may be a little loose, so add a bit more powdered sugar as necessary. Refrigerate to set for 20-30 minutes. Frost cupcakes and garnish.