

PUMPKIN CHEESECAKE CUPCAKES WITH CINNAMON SPICE FROSTING

INGREDIENTS

For the cupcakes

2 cups cake flour (not self-rising), sifted
1/2 teaspoon baking soda
1/2 Tablespoon + 1 teaspoon baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 Tablespoon ground ginger
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
1/2 cup (1 stick) unsalted butter, softened to room temperature
1 1/2 cups packed light-brown sugar
2 large eggs
1/2 cup buttermilk
3/4 cup pumpkin puree

For the cheesecake filling

3/4 cup pumpkin puree
8 ounces (1 package) cream cheese, softened to room temperature
1/2 cup heavy cream
2 cups confectioners sugar, sifted
1 teaspoon vanilla

For the frosting

1/2 cup (1 stick) unsalted butter, softened to room temperature
4 ounces cream cheese, softened to room temperature
2 cups confectioners' sugar, sifted
1/2 teaspoon salt
1/2 teaspoon vanilla
1 tablespoon cinnamon

DIRECTIONS

Preheat oven to 350F. Line standard muffin tins with paper liners. Sift together flour, baking soda, baking powder, salt and spices.

In the work bowl of your stand mixer with the paddle attachment, on medium-high speed, cream butter and brown sugar until pale and fluffy. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Reduce speed to low. Add flour mixture in three batches, alternating with two additions of buttermilk, and beating until just combined. Add pumpkin; beat until just combined.

Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until golden brown, 18 to 22 minutes. Transfer tins to wire racks to cool 10 minutes; turn out cupcakes onto racks and let cool completely. Cupcakes can be refrigerated up to 3 days in airtight containers.

To make the filling, using the whisk attachment of your stand mixer, combine pumpkin puree, cream cheese, heavy cream and vanilla. Add in the confectioners sugar and whisk until very light and fluffy (4-5 minutes on high).

For the frosting, cream the cream cheese, butter, and vanilla in the bowl of your stand mixer. Add the sugar and cinnamon and beat until smooth.

To assemble: Insert a small knife at a 45 degree angle about 1/8 inch from the edge of each cupcake and cut all the way around, remove a cone of cake. Cut away all but the top 1/4 inch of the cone; leaving only a small disk of cake which will be used to top the cupcake. With a small spoon, pour in 1/2 teaspoon of the pumpkin cheesecake mixture into the hole, filling each one with 2 tablespoons of the mixture. Top with the disk. Frost liberally with the cinnamon frosting. Keep refrigerated until almost ready to serve.