

PUMPKIN CHOCOLATE CHIP CUPCAKES WITH CARAMEL CREAM CHEESE FROSTING

INGREDIENTS

For the cupcakes

1 stick unsalted butter, at room temperature
3/4 cup light brown sugar
2 eggs
1 tsp vanilla extract
1 and 1/2 cups all purpose flour
2 teaspoons baking powders
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1 cup mini chocolate chips
3/4 cup pumpkin purée

For the frosting

1/2 stick unsalted butter, at room temperature
1/2 cup cream cheese, at room temperature
1/4 cup store-bought caramel sauce / 1ce cream topping
2 and 1/2 cups confectioners sugar, sifted
additional caramel sauce to drizzle, optional

INSTRUCTIONS

Preheat the oven to 350F and line a 12-slot muffin tin with paper liners. Place the butter and sugar into a large bowl or the bowl of your stand mixer and beat until light and fluffy, about 2 minutes on med-high speed. Add in the eggs and vanilla, scraping down the sides when necessary and mix until smooth and well incorporated, 1 minute on med-high speed. Place the flour, baking powder, spices and chocolate chips into a medium sized bowl and stir to combine, make sure all the chocolate chips are coated in flour, otherwise they may sink during baking. Add the flour mix to the wet mix and mix on medium speed until smooth and well combined. Add in the pumpkin purée and mix on medium until combined and smooth, about 1 minute.

Divide the batter between the liners, they should be 3/4 full. Bake for 20-25 minutes until risen, golden and an inserted skewer into the centre comes out clean. Remove from the cupcake tin and transfer to a wire rack to cool completely.

Once cooled make the frosting. Place the butter and cream cheese into a large bowl and beat until light and fluffy, about 2 minutes on med-high speed. Add in the caramel sauce and beat for one minute more. Add in the sifted confectioners sugar and, starting on low, mix until the mixture starts coming together, then turn the speed up and beat until light and smooth. Fill a piping bag and pipe a swirl on each cupcake. Drizzle with additional caramel sauce, if desired.