

## GINGERBREAD CUPCAKES WITH CARAMEL RUM FROSTING

### INGREDIENTS

For the cupcakes

1 3/4 cups King Arthur Unbleached All-Purpose Flour  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
2 teaspoons ground ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/2 cup (8 tablespoons) unsalted butter, melted  
1/2 cup packed dark brown sugar  
1/2 cup molasses  
1 large egg  
1/2 cup water

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  
1 tablespoon spiced rum such as Captain Morgans, Cracken or Goslings  
2 and 1/2 cups confectioners sugar, sifted  
additional caramel sauce to drizzle, optional

### DIRECTIONS

Preheat the oven to 350F. Prepare a standard 12-muffin tin with paper liners.

For the cupcakes, Combine the flour, baking soda, cinnamon, ginger, cloves, nutmeg, and salt. Set aside. Whisk together the melted butter, brown sugar, molasses, and egg. Add 1/4 cup of the water to the melted butter mixture, then half the dry mixture, and stir. Add the remaining water and dry mixture, stirring until thoroughly combined. Spoon the batter into the prepared muffin pan. Bake the cupcakes for 20 to 22 minutes, until a toothpick inserted in the center of one comes out clean. Remove the cupcakes from the oven, and transfer them to a rack to cool for 30 minutes.

For 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 rum, 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. Refrigerate for 1 hour before serving.