



# Pumpkin Spice Cupcakes

*Recipe card created by: Megan Lockard*

## BASICS

- Prep | 15 minutes
- Cook | 20 minutes
- Ready in | 45 minutes
- Yield | 12 cupcakes

## INGREDIENTS

- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 and 1/2 teaspoons pumpkin pie spice
- 1/2 cup vegetable or canola oil
- 2 large eggs
- 3/4 cup packed light or dark brown sugar
- 1 cup pumpkin puree\*
- 1 teaspoon vanilla extract

## INSTRUCTIONS

01

Preheat oven to 350°F. Then line a 12-cup muffin pan with your choice of cupcake liners.

02

Whisk together the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice in a large bowl, set aside. In a separate bowl, mix together the oil, eggs, brown sugar, pumpkin puree\*, and vanilla extract until well combined.

03

Pour the wet ingredients into the dry ingredients, use a mixer or whisk to mix until well combined. The batter should be thick.

04

Pour or spoon batter into the liners, make sure to only fill the liners 2/3 full to avoid spilling over the sides. Bake for 20-22 minutes or until a toothpick is inserted and comes out clean. Allow cupcakes to cool before frosting.