

Pumpkin Spice Cupcakes with Pumpkin Pie Spice Cookie Buttercream

Yields 2 cupcakes



Ingredients

Pumpkin Spice Cupcakes

- 2 tablespoons salted butter, softened
- 2 tablespoons granulated sugar
- 1/4 cup all-purpose flour, sifted
- 1/2 teaspoon baking powder
- 1/4 teaspoon pumpkin pie spice
- 1 egg white
- 1/8 cup 100% pure pumpkin puree*
- 1 tablespoon Coffee Mate's Pumpkin Spice Creamer
- 1 teaspoon vanilla extract

Pumpkin Pie Spice Cookie Buttercream

- 1 tablespoon heavy cream
- 3/4 teaspoon vanilla extract
- 6 tablespoons salted butter, softened
- 2 tablespoons pumpkin spice cookie butter
- 1 cup powdered sugar, sifted

Directions

Pumpkin Spice Cupcakes

1. Preheat oven to 350°F and line a muffin tin with 2 liners in the center.
2. In a medium bowl, cream the butter and sugar with a hand mixer.
3. In a small bowl, whisk together the flour, baking powder, and pumpkin pie spice. Set aside.
4. In a small bowl or 1-cup liquid measuring cup, whisk together the egg white, pumpkin puree, creamer and vanilla.
5. Add about 1/3 of the flour mix to the butter and beat until combined. Add about 1/2 of the liquid mixture and beat until combined. Scrape down the sides as necessary and repeat with another 1/3 of the flour mix. Add the last 1/2 of the liquid mix, beat, and scrape down the sides as needed. Add the last 1/3 of the flour mixture and beat until combined. Scrape down the sides and bottom of the bowl to ensure everything is combined.
6. Fill the liners 3/4 full.
7. Bake for 15-17 minutes, until a toothpick inserted down the middle comes out clean.
8. Cool in the muffin tin for 5 minutes and transfer to a cooling rack to cool completely.

Pumpkin Pie Spice Cookie Buttercream

1. In a small bowl, combine the cream and vanilla. Set aside.
2. In a medium bowl, beat the butters until combined with a hand mixer. Add the powdered sugar and beat until combined. Scrape down the bowl and add the cream mixture. Continue beating until smooth and fluffy.

Notes

* Not pumpkin pie mix

Assembly

Frost the cooled cupcakes with the buttercream by piping or using an offset spatula.