Mini Pumpkin-Spice Latte Cupcakes

Adapted from AnniesEats.com

Yield: ~48 mini cupcakes

Ingredients:

Mini Pumpkin-Spice Latte Cupcakes:

- 3 cups All-Purpose Flour
- 1 tsp. Salt
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- 2 tbsp. Cinnamon
- 1 tsp. Ground Ginger
- 1/2 tsp. Ground Nutmeg
- 1 cup Granulated Sugar
- 1 cup Dark Brown Sugar, firmly packed
- 1 cup Vegetable Oil
- 3 cups Pumpkin Puree, chilled
- 2 Eggs, large
- 1 tsp. Vanilla Extract

Maple Cream Cheese Icing:

- 1/4 cup Unsalted Butter, room temperature
- 4 oz. Cream Cheese, cold
- 1 tbsp. Maple Syrup
- 1 tsp. Vanilla Extract
- 1 1/2 cups Icing Sugar, sifted

Directions:

Mini Pumpkin-Spice Latte Cupcakes:

1. Preheat oven to 350F and line a mini cupcake pan with liners.

2. In a large bowl, mix together the flour, salt, baking soda, baking powder and spices.

3. In another bowl, whisk together the granulated and dark brown sugars with the oil. Then add the pumpkin puree and whisk until well combined, followed by the eggs and vanilla.

4. Add the dry ingredients to the pumpkin mixture, and stir until the batter in uniform.

5. Transfer the batter to the lined cupcake pan, filling each well to about 3/4 full.

6. Bake for about 15 minutes, or until a toothpick placed in the center of a cupcake comes out clean.

7. Once done baking, allow cool for 5 minutes in the pan and transfer to a wire rack to cool completely.

    NOTE: If you only have one mini cupcake pan and need to use it again, make sure to allow the pan to cool to room temperature before lining and filling.

Maple Cream Cheese Icing:

1. With an electric mixer, beat the butter and cream cheese together until smooth, about 1-2 minutes.
2. Add the maple syrup and vanilla, and mix until just incorporated.
3. Add the icing sugar and beat until smooth.

    NOTE: Make sure to overbeat the icing or it may loose structure. If it does, try and place it in the fridge to cool and then beat again.

4. Top cooled cupcakes to your liking.