

MORTON & BASSETT SPICES®

Pumpkin Cupcakes with Maple Frosting



- 1 cup all purpose flour
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon Morton & Bassett Ground Cinnamon
- 2 teaspoons Morton & Bassett Pumpkin Pie Spice
- ½ teaspoon salt
- ½ cup brown sugar
- ¾ cup vegetable oil
- 2 eggs
- 1 ¼ cup pumpkin puree
- 1 teaspoon Morton & Bassett Vanilla Extract

Preheat the oven to 350F. In a large bowl, whisk together flour, baking soda, baking powder, salt, cinnamon and pumpkin pie spice. In another bowl combine sugar, oil, eggs, pumpkin puree and vanilla extract. Add the wet mixture to the dry one and stir with a spatula until just combined. Pour into the cupcake tray that has been prepared with cupcake liners. Bake for 20-25 minutes.

While the cupcakes are baking, combine powdered sugar, butter, and maple syrup and mix thoroughly using a hand mixer. Frost the cupcakes once they have cooled completely and sprinkle with a dusting pumpkin pie spice.



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