



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Mini Pumpkin Cupcakes** (adapted from Bon Appétit October 2009)

24 mini-cupcakes

The original recipe called for self-rising flour and pumpkin pie spice, but in the absence of both of those, I had to make substitutions.

½ cup cake flour  
½ cup all-purpose flour  
¼ teaspoon salt  
1½ teaspoon baking powder  
⅔ cup (packed) golden brown sugar  
½ teaspoon cinnamon  
¼ teaspoon ground ginger  
⅛ teaspoon allspice  
⅛ teaspoon nutmeg  
2 teaspoons pumpkin pie spice  
1 large egg  
½ cup canned pure pumpkin  
⅓ cup vegetable oil  
⅓ cup sour cream  
1½ teaspoons vanilla extract

Preheat oven to 350°F. Line 24 mini muffin cups with 1¾ x 1-inch paper liners. Mix flour, golden brown sugar, and pumpkin pie spice in large bowl. Whisk egg, canned pure pumpkin, vegetable oil, sour cream, and vanilla extract in medium bowl. Add mixture to dry ingredients; stir to fully combine. Spoon batter into paper liners (batter will almost fill liners). Bake cupcakes until tester inserted into center comes out clean, about 16 minutes. Remove cupcakes from pan and let cool completely on rack.