



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pumpkin Cake (adapted from David Leite via Smitten Kitchen)

18 cupcakes

1 stick unsalted butter, room temperature, plus more for greasing pans
1 cup firmly packed dark-brown sugar
 $\frac{1}{3}$ cup granulated sugar
2 cups cake flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
 $\frac{1}{2}$ teaspoon ground nutmeg
 $\frac{1}{8}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon freshly ground black pepper
2 large eggs
 $\frac{1}{2}$ cup buttermilk mixed with 1 teaspoon vanilla
 $1\frac{1}{4}$ cups canned solid-pack pumpkin

1. Preheat the oven to 350° (175°C). Line a cupcake pan with 18 liners.
2. In a stand mixer, beat the butter and sugars on medium speed until fluffy, about 5 minutes. Meanwhile, sift the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves, salt, and pepper into a medium bowl.
3. Add the eggs 1 at a time to the mixer, scraping down the sides after each addition. Alternate adding the flour and milk mixtures, beginning and ending with the flour. Beat in the pumpkin until smooth. Divide the batter equally between the cups. (They'll be about $\frac{3}{4}$ full.) Rap the filled pans once on the counter to release any air bubbles. Bake the cakes until a toothpick inserted into the center comes out clean, about 20 to 25 minutes. Cool the cupcakes on racks completely.