



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pumpkin Cupcakes (from Martha Stewart)

Makes 18

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon coarse salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
¼ teaspoon freshly grated nutmeg
¼ teaspoon ground allspice
1 cup packed light-brown sugar
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, melted and cooled
4 large eggs, lightly beaten
1 can (15 ounces) pumpkin puree

1. Preheat oven to 350 degrees. Line cupcake pans with paper liners; set aside. In a medium bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and allspice; set aside.

2. In a large bowl, whisk together, brown sugar, granulated sugar, butter, and eggs. Add dry ingredients, and whisk until smooth. Whisk in pumpkin puree.

3. Divide batter evenly among liners, filling each about halfway. Bake until tops spring back when touched, and a cake tester inserted in the center comes out clean, 20 to 25 minutes, rotating pans once if needed. Transfer to a wire rack; let cool completely.