

delish

Pumpkin Pie Cupcakes

by LINDSAY FUNSTON

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YIELDS: 12

PREP TIME: 0HOURS 10MINS

COOK TIME: 0HOURS 25MINS

TOTAL TIME: 1HOUR 0MINS

INGREDIENTS

Cooking spray

2/3 c. all-purpose flour

1 tbsp. pumpkin pie spice, plus more for garnish

1/4 tsp. baking powder

1/4 tsp. baking soda

Pinch kosher salt

1 (15-oz.) can pumpkin puree

3/4 c. evaporated milk

2/3 c. granulated sugar

2 large eggs

1 1/2 tsp. pure vanilla extract

Whipped cream, for garnishing

DIRECTIONS

- 1** Preheat oven to 350°. Line a 12-cup muffin tin with cupcake liners and grease with cooking spray.
- 2** In a large bowl, whisk together flour, pumpkin pie spice, baking powder, baking soda, and salt until combined.
- 3** In a separate large bowl, whisk together pumpkin puree, evaporated milk, sugar, eggs, and vanilla until completely combined.
- 4** Add dry ingredients to wet and mix until fully combined.
- 5** Pour mixture into prepared liners until 3/4 full.
- 6** Bake for 25 minutes, then let cool slightly (cupcakes will sink!) before chilling in fridge to set.
- 7** Garnish with whipped cream and pumpkin pie spice before serving.

LINDSAY FUNSTON Deputy Editor

Lindsay Funston is a food editor who has more than 10 years experience tasting everything from pickles to bloody marys, writing about food trends, and creating easy recipes.

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