

Pumpkin Spice cupcakes

Ingredients for Cupcakes: This recipe makes 24 cupcakes

- 1 Cup vegetable oil
- 2 Cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon nutmeg
- 1 teaspoon kosher salt
- 4 large eggs
- 2 Cups pumpkin puree
- 1 Cup sugar
- 1 Cup brown sugar
- 2-3 Skor bars, chopped

Frosting Ingredients;

- 8 ounces or 250 grams cream cheese (room temperature)
- 3 Tablespoon soft butter
- 2 Tablespoons real maple syrup
- ½ teaspoon vanilla extract
- 2 Cups icing sugar

Cupcake Directions:

Preheat oven to 350 degrees
Line the muffin pans with cupcake liners(24 in total)
Combine dry ingredients: flour, baking powder, baking soda, spices, and salt.
Whisk together the eggs, pumpkin, sugars, and the vegetable oil.
Add flour mixture to the wet ingredients, stir to combine.
Scoop batter into muffin tins.
Bake for 20-25 minutes, when toothpick comes out clean.
Cool on wire rack and then frost.

Frosting Directions:

Beat cream cheese, butter, vanilla extract, and syrup until smooth.
Add icing sugar and beat until smooth

Frost cupcakes and sprinkle with the Skor bar bits.