

# Chocolate Pumpkin Cupcakes with Nutella Buttercream Frosting

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## Ingredients

### FOR CAKE

1 box Devil's Food cake mix  
3 eggs  
3/4 cup pumpkin puree  
1/2 cup sour cream  
1/4 cup water  
1/2 tsp cinnamon  
1/8 tsp nutmeg  
1/8 tsp cloves

### FOR FROSTING

1/2 cup butter, softened  
1/3 cup Nutella  
2 1/2 cups powdered sugar  
3-4 TBSP milk  
Mini chocolate chips

### Directions For Cake

1. Preheat oven to 350 degrees and line two muffin tins with paper liners.
2. In a large standing mixer, mix together all cake ingredients for 2 minutes on medium speed. Make sure to scrap down the sides.
3. Fill each paper liner 2/3 full and bake for 15-17 minutes or until a toothpick inserted into the middle comes out clean.
4. Cool completely before frosting.

### Directions For Frosting

1. Cream together butter and Nutella until smooth.
2. Add in powdered sugar a little at a time and blend until smooth.
3. Add in milk 1 tablespoon at a time to create a smooth consistency.
4. Pipe or spread over cupcakes and sprinkle with mini chocolate chips.