

Spooky Pumpkin Cupcakes

By Pastry Chef Suzanne Menius
The Carolina Crossroads Restaurant

Makes 36 Cupcakes

Cupcake Ingredients:

2 2/3 cups All-Purpose Flour
2 tsp. Baking Soda
2 tsp. Baking Powder
2 tsp. Cinnamon
¼ tsp. Nutmeg
1 tsp. Salt
1 cup Raisins
1 can (15 oz.) Pumpkin
1 cup Sugar
1 cup Light Brown Sugar
1 cup Canola Oil
4 Eggs



Frosting Ingredients:

1 ½ lb Cream Cheese
8 oz. Butter - softened
8 oz. 10X Sugar
1 tsp. Vanilla

Make the Cupcakes:

1. Line 3 standard-sized muffin tins with baking cups.
2. Sift the dry ingredients together.
3. Add the Raisins and toss together.
4. In mixing bowl, whisk together the Canola Oil, both Sugars, and the Pumpkin.
5. Add the Eggs one at a time whisking until incorporated.
6. Add the dry ingredients in three batches mixing until all ingredients are combined.
7. Fill muffin cups about ¾ full and bake at **350 degrees** about **20-25 minutes** or until a toothpick inserted comes out clean.
8. Cool on a wire rack about 10 minutes.
9. Remove from muffin tins and cool completely.

Make the Frosting:

1. Cream the Butter and Cream Cheese together in stand mixer.
2. Add the Sugar and Vanilla and continue to cream mixture until it becomes very creamy with no lumps.
3. Scrape sides and bottom of bowl to eliminate lumps.
4. Ice the cupcakes with spatula.
5. Decorate with melted chocolate, making a spider web design or pumpkin faces. You can also decorate with gummy worms and other scary Halloween candies.

Happy Halloween!

