



Recipe of the Month!

## PUMPKIN SPICE CUPCAKES

As prepared by Danielle Cowen Summit's  
Food Service Director

### **For the Cupcakes:**

8oz unsalted butter, softened

1/2 cup dark brown sugar, packed

1 cup granulated sugar

1/2 tsp kosher salt

2 tsp pumpkin pie spice

(If you don't have pumpkin pie spice, substitute 1tsp ground cinnamon, 1/2 tsp ground nutmeg, 1/2 tsp ground clove)

4 large eggs

2 cup all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1 tsp pure vanilla extract

15oz pumpkin puree (you can use canned or make your own)

-Preheat oven to 350F, line cupcake tins with paper cups.

-Sift dries, set aside.

-Using a mixer, cream butter, both sugars and salt until light and fluffy.

-Slowly add in eggs

-Add pumpkin puree and vanilla extract

-Add dry ingredients. Mix until just combined, do not overmix.

-Fill cupcake liners 3/4 and bake for 20-25minutes.

-Let cool completely before icing.

### **For the Frosting:**

8oz cream cheese, softened

4 TBSP butter, unsalted

3 cup powdered sugar

1 tsp vanilla extract

-Using a mixer, whip cream cheese and butter until smooth and fluffy.

-Mix in powdered sugar, add extract last.

## How to Make Homemade Pumpkin Puree

You want to use small baking pumpkins when making pumpkin puree. Look for signs that say “sugar pumpkin” or “pie pumpkin.” They just taste better than anything larger (especially your Jack-O-Lantern varieties. Leave those to the decorating). If you are at a farmer’s market, ask the farmer which pumpkin to get. They’ll know best!

Once it’s home, give the pumpkin a good rinse then get to cutting it in half. It’s pretty easy, especially when you are using the smaller varieties. If the pumpkin doesn’t sit steady, slice a small bit away from the bottom so that it does. Then plunge a heavy knife into the top near the stem and push down to the bottom.

Keep your fingers out of the way. I find that a dishtowel helps to keep the pumpkin from moving around on me. Rotate the pumpkin and make a cut from the stem to the bottom again. Wiggle the knife through the bottom so that all but the stem is cut. Don’t try to cut through the stem, it’s way too tough. Finally, pull the two halves apart. As you do this, the top of the pumpkin should break just under the stem and the stem can be pulled away.

And there you go. Scoop out the pumpkin seeds and any stringy flesh then lightly season with salt.