

# JOSIE'S PUMPKIN MINI CUPCAKE w/CREAM CHEESE ICING

(MAKES 48 MINI CUPCAKES)

## CUPCAKE

1-1/2 cups all-purpose flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. ground ginger  
1/4 tsp. ground cloves  
1/2 tsp. salt

1/2 cup unsalted butter, at room temp.  
1 cup sugar  
2 large eggs  
1 tsp. vanilla extract  
3/4 cup canned pumpkin puree

## ICING

6 oz. cream cheese  
3 tbsp. unsalted butter  
3/4 tsp. clear vanilla extract  
2-1/4 cups confectioners' sugar

Preheat oven to 350-F. Line 30 mini muffin tins with liners and spray with cooking spray.

In mixer, beat butter and sugar until light and fluffy. Add eggs one at a time, beating well after each. Beat in vanilla. On low speed, alternate flour and pumpkin puree, in 3 additions, starting and ending with flour.

Fill each muffin tin with approx. 1 tbsp. batter. Bake 15 minutes, or until toothpick comes out clean. Cool on rack.

**ICING:** In mixer, beat cream cheese until smooth. Add butter and beat until incorporated and smooth. Add vanilla and conf. sugar and beat until fluffy (about 2-3 mins.). Pipe approx. 2 tbsps. of icing onto each cooled cupcake.

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### Cupcake Nutrition Facts

Serving Size: 1 cupcake (16.7g)  
Calories: 52  
Calories from Fat: 20  
Total Fat: 2.2g (3%)  
Saturated Fat: 1.3g (6%)  
Cholesterol: 13mg (4%)  
Sodium: 67mg (3%)  
Total Carbohydrates: 7.6g (3%)

Dietary Fiber: 0.3g (1%)  
Sugars: 4.3g  
Protein: 0.7g

### Icing Nutrition Facts

Serving Size: Approx. 2 tbsp. (10.1g)  
Calories: 41  
Calories from Fat: 18  
Total Fat: 2g (3%)

Saturated Fat: 1.2g (6%)  
Cholesterol: 6mg (2%)  
Sodium: 16mg (1%)  
Total Carbohydrates: 5.7g (2%)  
Sugars: 5.5g  
Protein: 0.3g

### **TOTAL CALORIES: 93**

*(Recipes analyzed at [caloriecount.com](http://caloriecount.com))*