

Gingerbread Cupcakes with Cinnamon Cream Cheese Frosting

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 1 hour 30 minutes

Hands-On Time: 45 minutes

Ingredients

For the Cupcakes

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 teaspoon ground ginger
- 2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground clove
- 1/2 cup packed brown sugar
- 1/2 cup unsalted butter, room temperature
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup molasses
- 1/2 cup whole milk



For the Cinnamon Cream Cheese Frosting

- 6 tablespoons unsalted butter, room temperature
- 8 oz. package cream cheese, softened
- 4 cups confectioners' sugar
- 2 teaspoons ground cinnamon, plus more for sprinkling
- 1-2 tablespoons milk, enough to make a spreadable frosting

Instructions

For the Cupcakes

1. Preheat oven to 350°F.
2. In a medium bowl, combine the flour, baking soda, baking powder, ginger, cinnamon, nutmeg, salt, allspice and clove. Whisk gently to combine and set aside.
3. In a large bowl, combine the brown sugar and butter and beat with a mixer on medium speed until light and fluffy. Add the eggs one at a time, beating until combined before adding the next.
4. Reduce the speed and blend in the vanilla and molasses, scraping the sides and bottom so all is combined evenly.
5. Scoop the flour mixture into the wet ingredients by the 1/2 cupful along with 1/3 of the milk, adding dry and wet and beat on medium-low speed until all is combined and completely mixed.
6. Line a 12-cup muffin tin with paper cups. Divide the batter evenly among the cups, (an ice cream scoop works nicely) filling them no more than 2/3 full. Bake for 20 to 22 minutes or until a toothpick inserted in the center comes out clean. Cool completely.
7. Make the frosting (see below) and pipe it onto the cupcakes using a pastry bag with a fluted tip or ice them generously with a spatula. Garnish the cupcakes with a sprinkle of cinnamon. Keep in a cool place. Cupcakes can be made up to two days before serving.

For the Cinnamon Cream Cheese Frosting

1. In a large bowl, beat the butter and cream cheese until fluffy. Lower the mixer speed and add the sugar in 1/2 cup increments until the consistency is just right.
2. Stir in the cinnamon and a little milk if the frosting is too thick.