

Community Cookbook

Pumpkin Brown Butter Cupcakes

Submitted by Yvette Cortes

Ingredients (Serves 12):

Cupcakes:

- ¾ cup unsalted butter
- 1 2/3 cup all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp ground cinnamon
- ¼ tsp ground ginger
- 1/8 tsp ground clove
- 1 cup canned pumpkin puree
- 1 cup packed light-brown sugar
- ½ cup granulated sugar

Icing:

- ½ cup unsalted butter
- 2 cups sifted confectioner's sugar
- 1 ½ tsp pure vanilla extract
- 2 Tbsp milk, plus more if needed

Directions:

1. Preheat oven to 325 degrees . Lightly spray cupcake tin and add cupcake liners.
2. In a saucepan, melt butter over medium-low heat and continue to cook until butter turns golden brown. Skim foam and remove from heat. Pour into a bowl to stop cooking and leave any burned sediment in pan. Let it cool.
3. Whisk flour, baking powder, salt cinnamon, nutmeg, and cloves. In another bowl, whisk together the pumpkin puree, sugar, eggs, and brown butter. Add flour mixture, and whisk until well combined.
4. Divide batter evenly among lined cups. Bake for about 20 mins. Let cool.

Icing:

5. Melt butter in a small saucepan over medium-low heat until golden brown color. Remove from heat and pour into a bowl. Leave any burned sediment behind.
6. Add confectioners' sugar, vanilla and 2 Tbsp of milk to brown butter. Stir until smooth. Add more milk if necessary to achieve desired consistency.
7. Dip the top of each cupcake in the icing or drizzle the icing on top.
8. Enjoy! :)

