

# Pumpkin Cupcakes with Cinnamon Sugar Frosting by Lynn's Recipes

---



Lynn demonstrates how to make Pumpkin Cupcakes with Cinnamon Sugar Frosting. These are great for a Fall dessert. Adapted from [lovefromtheoven](#).

## Ingredients:

### Cupcakes:

- 1 box spice cake mix (I used a homemade spice cake mix)
- $\frac{1}{2}$  cup water
- $\frac{1}{3}$  cup vegetable oil
- 1 cup pumpkin puree
- 4 eggs
- 2 teaspoons cinnamon
- 1 teaspoon pumpkin pie spice (I used homemade pumpkin pie spice)

### Frosting:

- 8 ounces cream cheese, softened
- $\frac{1}{2}$  cup softened butter
- 1 teaspoon vanilla
- 3-1/2 – 4 cups powdered sugar
- Cinnamon Sugar Mixture (2-3 Tablespoons)
- Pinch of salt

### Cinnamon Sugar Mixture:

- $\frac{1}{4}$  cup granulated sugar

# Pumpkin Cupcakes with Cinnamon Sugar Frosting by Lynn's Recipes

---

- 3-4 teaspoons ground cinnamon

Preheat oven to 325°. Place 24 cupcake liners in cupcake pans and set aside.

In a large bowl, combine cake mix, water, eggs, oil, pumpkin and cinnamon. Mix on medium speed for 2 minutes.

Fill the cupcake liners with batter, approximately 2/3 the way full. An ice cream scoop works perfectly for this task.

Bake for 17-22 minutes or until tops spring back lightly when touched.

Remove from oven and place on wire rack. Allow to cool completely before frosting.

Frosting:

Beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar. Blend in salt and 2 Tablespoons of the cinnamon sugar mixture. Spread or pipe onto cupcakes. Garnish with a sprinkle of cinnamon sugar and sprinkles, if desired.

Store cupcakes in refrigerator.

[Link to Homemade Spice Cake Mix](#)

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)



[Twitter](#)



[Facebook](#)



[Instagram](#)



[Roku](#)



Lynn's Recipes: October 2014  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

---

[Click here for a handy Conversion Chart](#)