

Pumpkin Bread Cupcakes

Ingredients

- ½ cup butter, softened
- 1 cup dark brown sugar
- 1 cup canned pumpkin puree (the puree, NOT pumpkin pie filling!)
- 2 eggs
- 1 & ½ tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 & ½ cups all-purpose flour

FOR GLAZE:

- ¼ cup butter
- 1 cup powdered sugar
- 1 ½ teaspoons maple syrup

Instructions

Day 1:

1. In a bowl, combine all of the above bread ingredients and beat at medium speed.
2. Scrape all sides with a rubber scraper and place in a large mixing bowl.
3. Grab foil, label Kitchen Number, Period Number, and store in the fridge.

Day 2:

1. Preheat oven to 350 degrees F.
2. Place muffin/cupcake liners on your muffin tin
3. Using a rubber scraper, scrape down the sides of the bowl.
4. Pour the bread mixture into the each cupcake liner. DO NOT OVER FILL. About $\frac{2}{3}$ way.
5. Bake for 20-25 minutes.
6. Meanwhile, make your frosting and finish your reflection.
7. Using a toothpick, stick it in the center of your cupcake to see if it is ready. You will know that it is ready when the toothpick comes out clean.
8. Pour the glaze generously over the top of your pumpkin bread cupcakes.