

## Pumpkin Snickerdoodle Cupcakes

### Ingredients

- 1 box yellow or white cake mix (OR Duncan Hines Spice Cake mix, and omit spices)
- 1 T pumpkin pie spice (omit if using Spice mix)
- 1 t cinnamon (omit if using Spice mix)
- 15 oz pumpkin puree
- 3 eggs
- 1/2 C applesauce OR oil
- 1/3 C milk
- 2 t vanilla extract
- 4 T butter, melted
- 1/4 C white sugar
- 1 T cinnamon



### Directions

1. Preheat oven to 350 degrees, line muffin pan with cupcake papers
2. Combine pumpkin puree, eggs, applesauce (or oil), milk and vanilla extract
3. Stir in cake mix and spices, and beat on medium speed until well blended.
4. Fill cupcake liners to 3/4 full and bake for about 16 minutes, or until done
5. Once cooled, melt butter, mix up sugar and cinnamon
6. Using a pastry brush, brush butter onto tops of cupcakes, and then "roll" the top in cinnamon sugar.

## Cinnamon Sugar Cream Cheese Icing

### Ingredients

- 1/2 C butter, softened to room temp
- 8 oz cream cheese, softened to room temp
- 1 1/2 t cinnamon
- 2 t vanilla extract
- 3 1/2 – 4 1/2 C powdered sugar

### Directions

Beat butter and cream cheese. Add cinnamon & vanilla extract and slowly add in powdered sugar until desired consistency is reached. If too thick, add a touch of milk. Pipe onto cooled cupcakes and sprinkle leftover cinnamon sugar on top. Enjoy!

## Salted Caramel Cupcakes

### Ingredients

- Duncan Hines Fudge Chocolate cake mix
- Smuckers Caramel Sunday Syrup (or similar)
- Course Sea Salt
- Vanilla Buttercream icing



### Directions

Bake cupcakes according to package directions. Pipe Vanilla Buttercream icing onto cooled cupcakes using a large icing tip (Wilton 1M or similar). Drizzle with caramel syrup, and sprinkle with sea salt. Enjoy!

## Chocolate Peppermint Cupcakes

Use your favourite Duncan Hines Chocolate Cake mix, and mix & bake according to directions. Once cooled, top with Peppermint Buttercream using a large icing tip (Wilton 1M or similar)

### Peppermint Buttercream

- 1/2 C butter, softened to room temp
- 1 t vanilla extract
- 4 C powdered sugar
- 3 T milk
- 1/2 t – 1 t peppermint extract
- Peppermints or candy canes, crushed into very very small pieces



Start with 1/2 t peppermint and taste/add more until the flavor you want is achieved, might be around 3/4 t...you can't get it out but you can always add more, so start with less. Beat together until smooth, creamy and fluffy. Candy pieces will add a bit of crunch!