

Pumpkin Cupcakes with Cinnamon Butter Cream

Cupcake ingredients:

1 yellow cake mix
1/2 c. water
1/3 c. vegetable oil
1 c. pumpkin puree
4 eggs
1 tsp. cinnamon
1 tsp. pumpkin pie spice

Preheat the oven to 350 degrees. Line cupcake tins with liners.

In a large bowl, combine cake mix, water, eggs, oil, pumpkin and spice.

Mix with beater at least 2 min. Fill the lined cupcake tins 2/3 of the way full. Bake 18-20 min. Allow to cool before frosting.

Frosting ingredients:

3 heaping T. shortening
1 lb. powdered sugar, about 3 1/2 c.
1 tsp. vanilla
2 tsp. cinnamon
A pinch of salt
Milk, add a few T. at a time and mix until the right consistency.

Beat all together until blended. Beat the milk in gradually until you get the right consistency. Pipe onto the cooled cupcakes.