

ROASTED BUTTERNUT CUPCAKES

Ingredients

¾ Cup Butter, at room temperature
1 Cup Sugar
3 Eggs
1 ½ Cups Butternut puree
3 Cups A.P. Flour
1 teaspoon Baking Soda
2 teaspoons Baking Powder
½ teaspoon ground Cinnamon
½ teaspoon Allspice
¼ teaspoon ground Clove
½ teaspoon Salt
¾ Cup Buttermilk

FROSTING:

1 Cup Butter
2 Cups Brown Sugar
Pinch of Salt
½ Cup Milk
1 pound + Powdered Sugar
1 teaspoon Vanilla Extract

Directions

Preheat oven to 375F.

In a stand mixer with paddle attachment, beat Butter & Sugar until white & fluffy, about 3 minutes on medium-high speed. Break Eggs into a small dish and with mixer on medium speed, add in Eggs one at a time.

Use a spatula to scrape down the sides of the mixing bowl. When combined, pour in Vanilla and Butternut puree and mix for several minutes.

Combine dry ingredients in a separate bowl and use a whisk to blend well.

With mixer on low speed, add 1/3 of dry ingredients and 1/3 of Buttermilk and repeat until incorporated into batter- increase speed as needed.

Prepare paper or foil cups in a muffin pan with Pan Spray and use a small scoop to fill evenly.

Bake at 375F for 20 minutes, reduce heat to 325F for a further 8-10 minutes. Check batter is done by inserting a small knife or cake tester in the center and remove- if done the tester will have no batter attached and be clean and hot. Remove from oven and allow to cool to room temperature.

Meanwhile, prepare the Brown Sugar Frosting: Melt Butter & Brown Sugar with Salt in a small saucepan and cook for about 2 minutes over medium heat. Add Milk gradually whilst stirring constantly and heat until mixture boils slightly. Transfer into stand mixer bowl and beat in Powdered Sugar and Vanilla using paddle attachment. Use more Powdered Sugar if necessary to reach a spreading consistency. If frosting is too runny, place in refrigerator for 10 minutes or so to firm up before frosting cupcakes.