

Pumpkin Spice Latte Cupcakes

Poetry & Pies

prep time: 15-20 minutes

bake time: 15-18 minutes

total time: 38 minutes (plus cooling time)

servings: 24



Ingredients

- 2 cups plus 2 tablespoons (289g) flour, spooned then leveled and sifted
- 2 teaspoons (8g) baking powder, sifted
- 1 tablespoon (8g) [pumpkin pie spice](#)
- ½ teaspoon (1g) [ground cinnamon](#)
- 1 teaspoon (3g) good quality [instant espresso](#) or [instant coffee](#)
- ½ teaspoon (3g) sea salt
- ¾ cup (164g) light flavor oil (avocado, grape seed, vegetable, etc.)
- 1 cup (213g) packed light brown sugar
- ½ cup (100g) granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 15oz. can (425g) plain pumpkin puree
- one batch [cinnamon spice buttercream](#) (see [this post](#) for other great frosting options)

Instructions

1. Preheat oven to 325F/165C. Line two [cupcake](#) pans with [cupcake liners](#).
2. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking powder, spices, espresso powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment (or a large mixing bowl or with a hand mixer or hand whisk), beat the oil, brown sugar, sugar, eggs,

vanilla, and pumpkin on medium medium for 30-60 seconds, until well-blended and the sugar has started to dissolve.

4. Add the flour mixture and fold in with a rubber spatula until *just* combined and no visibly dry bits of flour remain. Don't worry if you see some lumps, those will bake out.
5. Divide evenly between cupcake pans, filling each liner about $\frac{2}{3}$ to $\frac{3}{4}$ full. Bake on middle rack for 15-18 minutes, or until a toothpick inserted in the middle comes out with just a few moist crumbs. Set the pan on a baking rack to cool.
6. Let cake cool in pan for 5-10 minutes, then remove to a wire rack until completely cooled.
7. While the cupcakes cool, make the buttercream. This can also be made ahead of time and will last in the fridge up to 2 weeks (well-sealed) and in the freezer 1-2 months (well-sealed). Just let come to room temperature on the counter then stir well to smooth it out.
8. Frost completely cooled cupcakes, using a [piping tip](#) or [offset spatula](#).

Enjoy!

Cupcakes will last, at room temperature, for 3-5 days.