



# PUMPKINHEAD CUPCAKES

## ingredients

serves 18 – 24 cupcakes

### FOR THE CAKE:

- 1 cup all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp nutmeg
- ½ cup light brown sugar, packed
- ½ cup granulated sugar
- ½ cup vegetable oil
- 2 large eggs
- 2/3 cup pumpkin puree
- ½ cup Shipyard Pumpkinhead Ale

### FOR THE CREAM CHEESE FROSTING:

- 1/2 cup butter (room temp)
- 8 oz cream cheese (room temp)
- 1 lb of confectioners sugar
- 2 tsp vanilla

## instructions

Preheat your oven to 350 and prepare cupcake pans with paper liners.

In a small bowl combine the flour, salt, baking soda, baking powder and spices.

In a large bowl, combine the light brown sugar, granulated sugar, eggs, oil, pumpkin puree and Shipyard Pumpkinhead. Whisk until combined and smooth.

Add the dry ingredients slowly into the wet ingredients and stir until combined.

Fill each cupcake tin about ¾ full. Bake for about 20 minutes or until golden brown. Remove cupcakes from the pan and let cool on a wire rack.

### FOR THE FROSTING:

Mix all of the ingredients thoroughly with a hand mixer. To thin out the frosting add a teaspoon of Pumpkinhead at a time until it's reached your preferred consistency. *You can freeze any additional frosting for your next batch.*

Once the cupcakes are completely cool frost 'em and enjoy!

