



THE J.M. SMUCKER Co

Happy Halloween Cupcakes

Prep Time Cook Time Serves Difficulty

20 mins 25 mins 18 N/A

Ingredients

- **Cupcakes:**
- 2 1/4 cups (550 mL) Robin Hood® Original All Purpose Flour

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- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) cinnamon
- 1/4 tsp (1 mL) ginger
- 1/4 tsp (1 mL) nutmeg
- 1/2 cup (125 mL) butter, softened
- 1 1/3 cups (325 mL) granulated sugar
- 2 eggs
- 1 cup (250 mL) pumpkin purée
- 3/4 cup (175 mL) milk
- **Icing:**
- Check out our simple [Basic Vanilla Butter Icing recipe](#)
- Orange food colouring, optional
- candies, for garnish

Directions

Step 1:

Preheat oven to 375°F (190°C). Line muffin cups with paper liners.

Step 3:

Combine flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg in large mixing bowl.

Step 4:

Cream butter and sugar in separate large mixer bowl with electric mixer until light and creamy. Add eggs and pumpkin; mix well. Add flour mixture alternating with milk, mixing lightly after each addition. Spoon into muffin cups.

Step 5:

Bake in centre of preheated oven for 20 to 25 minutes or until toothpick inserted in centre comes out clean. Cool completely on wire cooling rack before frosting.

Step 7:

Make our Basic Vanilla Butter Icing in a large bowl. Add orange food colouring to the vanilla flavour frosting if desired. Spread on top of cupcakes. Decorate attractively with your favourite candies.

Images

