

Pumpkin Ginger Cupcakes allrecipes.com



Rated: ★★★★★

Submitted By: OVIEDOGIRL

Photo By: Dianne

Prep Time:

20 Minutes

Cook Time:

20 Minutes

Ready In: 1 Hour

30 Minutes

Servings: 24

"Delicious, light and fluffy! These taste of Fall, and the crystallized ginger gives them a lovely little zing. Even people who don't like pumpkin love these cupcakes. These disappear as fast as I can set them out!"

INGREDIENTS:

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| 2 cups all-purpose flour | cloves |
| 1 (3.4 ounce) package instant butterscotch pudding mix | 1/3 cup finely chopped crystallized ginger |
| 2 teaspoons baking soda | 1 cup butter, room temperature |
| 1/4 teaspoon salt | 1 cup white sugar |
| 1 tablespoon ground cinnamon | 1 cup packed brown sugar |
| 1/2 teaspoon ground ginger | 4 eggs |
| 1/2 teaspoon ground allspice | 1 teaspoon vanilla extract |
| 1/4 teaspoon ground | 1 (15 ounce) can pumpkin puree |

DIRECTIONS:

1. Preheat an oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Whisk together the flour, pudding mix, baking soda, salt, cinnamon, ground ginger, allspice, cloves, and crystallized ginger in a bowl; set aside.
2. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The

