

Pumpkin Spice Cupcakes

Ingredients:

- 1 box of Duncan Hines Spice Cake Mix
- 1 15oz can of Libby's pumpkin
- 1 cup of water (no more than 1 cup, the more water added the less moist they turn out)

Directions:

- Heat oven to 350 degrees (for the RV convection/micro I turn it up another 25 degrees)
- Mix the spice cake mix, pumpkin, and water together (Make sure to really stir this well. If it's not blended well you will get graining bits in your cupcakes.)
- Bake for 20-30 minutes (or until you can put a toothpick in and it comes out clean)

You can eat them plain (muffin style) or I like to put a little cream cheese frosting on the top. Below is the receipt for that incase you would like to do the same.

Cream Cheese Frosting

Ingredients:

- 8 ounce package of regular cream cheese (room temperature)
- ½ stick of butter (room temperature)
- 3 to 4 cups of powdered sugar
- 1 ½ teaspoons vanilla extract (can use lemon instead of vanilla)

Directions:

- Beat cream cheese, butter and vanilla together
- Keep adding sugar to your own taste (it will be thick until you beat it and if it's too thick you can add a little milk but only a little)
- Chill

I recommend cutting the frosting recipe in half as this is for a whole cake.

Enjoy!

Thank you! - Just a small note to say thanks to my old co-worker, Lynette, and my Aunt Rose for sharing these receipts with me so I can share them with you!