



Mini-Pumpkin Cupcakes

INGREDIENTS:

Cupcakes:

2/3 cup pumpkin

3 eggs

1 cup sugar

3/4 cup flour

1/2 tsp. cinnamon

1 tsp. baking soda

Frosting: (halve this if you don't like piles of frosting as shown in my photos!)

8 oz (1 package) cream cheese (softened)

1/2 cup of butter (softened)

1 teaspoon vanilla

dash of salt

4 cups powdered sugar

1 cup white chocolate chips (melted)

Acorns:

40 Hershey kisses

40 mini Nilla Wafers

About 1/2 cup of chocolate chips

DIRECTIONS:

Cupcakes:

-Preheat oven to 375 degrees.

-Mix together all of the cupcake ingredients, adding the flour, cinnamon and soda last. Blend well.

-Spoon into mini cupcake liners, filling each about 3/4 full.

-Bake for 14-16 minutes

Cool completely and frost.

Frosting:

-On medium speed, beat together cream cheese, butter, vanilla, and salt until creamy.

-Gradually add powdered sugar, beating until smooth.

-Melt white chocolate chips in the microwave in 30 second increments, stirring between, until smooth.

-Add melted white chocolate to icing and beat on low until completely combined.

-Place in a zip-top bag fitted with a decorating tip and pipe frosting on top of cooled mini cup cakes.

-Add leaf sprinkles and acorn (if desired)

Acorns:

-Count out about 40 chocolate chips, Nilla Wafers and (unwrapped!) Hershey kisses.

-Melt remaining chocolate chips

-Set Nilla Wafers flat side up on a plate.

-Spread a small amount of melted chocolate on the bottom of a Hershey kiss and set it (melted chocolate side down) on a Nilla Wafer. Repeat until all kisses are placed and refrigerate until hardened together.

-Use a toothpick to put a small amount of melted chocolate on a chocolate chip and carefully hold to the top of the Nilla Wafer until it hardens and stays (when the Nilla Wafer is cold from the fridge, this happens in seconds).

-Use to decorate your table and your cupcakes!!!