



Spice Cupcakes

- 2 T. butter, melted
- 2 t. ground cinnamon
- 1/4 t. ground allspice
- 1/4 t. ground cloves
- 1/4 t. ground ginger
- 1/8 t. ground nutmeg
- 1 cup flour
- 1/4 t. baking powder
- 1/4 t. baking soda
- 1/4 t. table salt
- 6 T. butter
- 1 cup sugar
- 1 T. molasses
- 3 eggs
- 1 t. vanilla
- 1/2 cup buttermilk

Frosting:

- 5 T. butter
- 1-1/4 cups powdered sugar
- 8 oz. cream cheese (regular or lite), cut into pieces
- 1 tsp. vanilla
- Zest of 1 orange

1. Preheat oven to 350°. Line 12 cup muffin pan with cupcake liners.
2. Mix melted butter and spices together; set aside.
3. Whisk flour, baking powder, baking soda, and salt in medium bowl.
4. In mixer fitted, cream remaining 6 tablespoons butter with sugar and molasses until fluffy. Add melted butter and spice mixture. Add eggs and vanilla.
5. Add about 1/2 the flour mixture, followed by half of buttermilk, mixing until just combined. Then add the rest of the flour and buttermilk. Mix until just combined.
6. Scoop batter into baking cups. Bake for 20 minutes. Let pan cool for 5 minutes, then take cupcakes out and place on cooling rack to finish cooling.
7. For the frosting: In mixer, beat butter, powdered sugar until well combined. Add cream cheese a bit at a time, then add vanilla and orange zest and beat until smooth.