PUMPKIN GINGER CUPCAKES

**Ingredients:**

* 1 1/2 cups all purpose flour
* 1 teaspoon baking powder
* 1/2 teaspoon baking soda
* 2 teaspoons ground cinnamon
* 1/2 teaspoon ground ginger
* 1/2 teaspoon salt
* 1/2 cup unsalted butter, softened
* 1 cup sugar
* 2 large eggs
* 3/4 cup canned pumpkin
* 1 teaspoon vanilla
* 1/4 cup diced crystalized ginger (like Paradise)

**Cinnamon Ginger Cream Cheese Frosting**

* 4 ounces cream cheese, softened
* 1/4 cup unsalted butter, softened
* 1 1/2 cup powdered sugar
* 1/2 teaspoon vanilla
* 1/2 teaspoon ground cinnamon
* 1/4 teaspoon ground ginger

**Topping**

* 1 tablespoon diced crystalized ginger (like Paradise)

**Directions:**

Pumpkin-Ginger Cupcakes

Preheat oven to 350 degrees. Grease 12 muffin cups or line with paper liners, set aside.

In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, and salt. Set aside.

In a large bowl, beat butter and sugar with an electric mixer at medium speed until light and fluffy, about 2 minutes. Add eggs, canned pumpkin, and vanilla and beat well. Add in flour mixture and beat on low until just incorporated. Fold in 1/4 cup of diced candied ginger.

Pour the batter into the prepared muffin tins (a muffin scoop helps here). Bake until golden, and a toothpick inserted in the middle of the cupcake comes out clean, about 24-27 minutes. Let cool in pans 10 minutes, then transfer cupcakes to a wire rack to cool completely.

**Cinnamon Ginger Cream Cheese Frosting**

Use an electric mixer to beat together cream cheese and butter in a medium bowl for about 2 minutes. Add in the powdered sugar, vanilla, cinnamon, and ginger and beat until well combined. Spread frosting over cupcakes using a butter knife, or pipe on using a piping bag. Sprinkle on remaining diced candied ginger.

***Notes***

Make ahead the cupcakes and freeze for up to a month in an airtight container. Defrost, then add the frosting before serving. Alternatively, you can make the entire cupcake up to 2 days in advance and store in an airtight container in the refrigerator until ready to serve.