Ina Garten’s Pumpkin Cupcakes with Maple Frosting

**for the cupcakes:**
- 1/2 cup vegetable oil, plus extra for greasing the pan
- 1 cup all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. ground nutmeg
- 1/2 tsp. kosher salt
- 2 extra-large eggs, at room temperature
- 1 cup canned pumpkin purée (*not pie filling*)
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, lightly packed

**for the frosting:**
- 6 oz. cream cheese
- 3 tbsp. unsalted butter
- 2 tbsp. maple syrup
- 1/2 tsp. vanilla
- 2 cups sifted confectioners sugar
- 1/2 cup coarsely crushed Heath Bars for sprinkling on top (*this is optional — I left it out because Heath Bars contain nuts.*)

Recipe and Cooking Instructions:

Preheat the oven to 350 degrees. Brush the top of a muffin pan with vegetable oil and line it with 10 paper liners.

Into a medium bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt. In a larger bowl, whisk together the eggs, pumpkin, granulated sugar, brown sugar, and the 1/2 cup vegetable oil. Add the flour mixture and stir to combine.
Scoop the batter into the prepared tins (Ina uses a 2 1/4 inch ice cream scoop) and bake for 20 to 25 minutes, until a toothpick comes out clean.
Cool completely before frosting.

Makes 10 cupcakes

Make the frosting:
Be sure all ingredients are at room temperature. Mix cream cheese, butter, maple syrup and vanilla until smooth. Add confectioners sugar and mix well.
Spread liberally onto the cooled cupcakes.

Note: I have found that this makes enough frosting for two batches.