

Gingerbread Cupcakes with Lemon Cream Cheese Frosting

Carolyn T's
Main Cookbook

Servings: 12

Author: Adapted a little from a cooking class with Phillis Carey



Notes: You can also bake this in a 9x9 pan (greased). It will likely take longer to bake, but check with a toothpick in the center to make sure it's fully baked through. Be sure to have all ingredients ready to mix - the longer it takes from bowl to oven, the less light texture you'll get, as the eggs start to deflate.

Description: Delish Fall flavors with a tangy frosting

1. Preheat oven to 350. Line 12 muffin cups with paper liners and spray with nonstick spray. Get all the ingredients ready before you begin the cake batter.
2. In a mixing bowl add the eggs. Beat the eggs for several minutes until they have nearly tripled in quantity.
3. In another bowl combine the cake flour and all the other spices. Stir with a fork or whisk to blend them.
4. In another bowl combine the sour cream, brown sugar and molasses and stir to combine so there are no streaks of dark or light.
5. To the eggs add about 1/3 of the flour mixture, mix gently, then add half of the sour cream mixture. Follow with another third flour, remaining sour cream mix, ending with flour. Mix until there are no streaks, then pour in the melted butter. Continue to mix just long enough to blend them well.
6. Using a scoop or measuring cup, pour batter into the prepared muffin cups, filling almost to the top of the papers.
7. Bake for 15-18 minutes, JUST until a toothpick inserted in the center of the cupcakes comes out clean.
8. Allow cupcakes to cool for 5 minutes, then remove to a rack (do not let them sit as they'll steam and cook some more). Allow cupcakes to cool completely.
9. FROSTING: In a mixer on medium speed beat the cream cheese, butter and lemon zest. Add the lemon juice, vanilla and powdered sugar and beat until it's a creamy consistency. Frost cupcakes and allow to set for an hour or so. You may also put them in the refrigerator for an hour to "set" the frosting.

CUPCAKES:

- 4 large eggs
- 6 tablespoons molasses
- 3/4 cup dark brown sugar
- 1 3/4 cups cake flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 cup unsalted butter, melted
- 1 cup sour cream

FROSTING:

- 8 ounces cream cheese, softened 2 hours
- 6 tablespoons unsalted butter, softened
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla extract
- 2 cups powdered sugar

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 435 Calories; 22g Fat (45.0% calories from fat); 6g Protein; 55g Carbohydrate; trace Dietary Fiber; 126mg Cholesterol; 264mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 2 1/2 Other Carbohydrates.