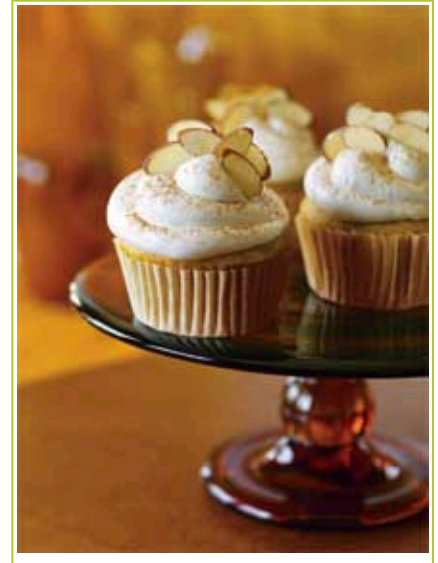




Sweet Pumpkin Spice Cupcakes with Almonds

2 cups plus 4 Tbsp. sifted cake flour
1½ cup sugar
2 tsp. baking powder
½ tsp. salt
2 sticks, or 16 Tbsp., unsalted butter,
softened at room temperature
4 eggs, at room temperature
15 oz. or 1 small can pumpkin puree
1 tsp. cinnamon
½ tsp. ground ginger
¼ tsp. nutmeg
2 tsp. vanilla extract
Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 10 minutes

CARAMEL CREAM CHEESE FROSTING:

1-8 oz. pk cream cheese
1 stick 4 oz. salted butter room temp
1 cup brown sugar
Vanilla to taste

Preheat oven to 350 degrees. Sift together the flour, sugar, baking powder and salt and transfer to a standing electric mixer fitted with a paddle attachment. Mix briefly on low speed to combine. Add the butter, little by little, and continue to process on low speed until the mixture resembles coarse crumbs with pea-sized pieces.

In a small bowl, whisk together the eggs, pumpkin, spices and vanilla. While the mixer is still running at low speed, drizzle half of the liquid ingredients into the mixer and continue to mix until just combined. Increase the speed on the mixer to medium-high and mix until light and fluffy, 1 to 2 minutes. Add the remaining liquid ingredients in a slow, steady stream, and continue to mix until thoroughly incorporated, about 15 seconds longer, scraping down the sides of the mixer bowl as necessary. Don't worry if the mixture appears slightly curdled.

FOR CUPCAKES:

Divide the mixture between 24 cupcake cups, - the wells should be filled about $\frac{2}{3}$ of the way. Bake for 16 to 18 minutes, or until golden brown on top and a toothpick inserted in the center comes out clean. Transfer to cooling racks and let cool for 5 minutes. Invert cupcake tins and cupcakes should release easily.

FOR FROSTING:

Cream together butter and sugar, add vanilla. Slowly add cream cheese. Mix till light and fluffy. Garnish with Almond Accents. See recipe on back.