



Gingerbread Cupcakes & A Giveaway!

★★★★★

Soft and fluffy gingerbread cupcakes with a cinnamon spiced cream cheese frosting.

Course Dessert, Dessert, Cupcakes
Cuisine American

Prep Time 25 minutes

Cook Time 18 minutes

Total Time 43 minutes

Servings 12 cupcakes

Calories 460kcal

Author [Sam Merritt](#)

Ingredients

- 8 Tablespoon [unsalted butter](#) (113g) softened to room temperature
- ½ cup light brown sugar (100g) tightly packed
- 1 large egg room temperature
- 1 ½ teaspoons Rodelle vanilla extract*
- ½ cup unsulphered molasses (118ml)
- ½ cup [buttermilk](#) (118ml) room temperature
- 1 ¼ cup [all-purpose flour](#) (160g)
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 ½ teaspoon ground ginger
- 1 ½ teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice
- ¼ teaspoon cloves

Frosting

- 10 Tablespoons butter (113g) softened
- 6 Tablespoons cream cheese (85.2g) softened
- 2 Tablespoons brown sugar tightly packed
- 1 ½ teaspoons Rodelle vanilla paste** (can substitute 1 ½ tsp vanilla extract)
- 3 ½ cups powdered sugar (466g)
- ½ teaspoon ground cinnamon optional

Instructions

1. Preheat oven to 350F (177C) and line a 12-cavity cupcake tin with paper liners.
2. In stand mixer, beat together butter and brown sugar until light and fluffy.

3. Add egg and beat until well-combined.
4. Stir in Rodelle vanilla extract.
5. Combine buttermilk and molasses in a large measuring cup and stir with a fork until combined.
6. With mixer on low-speed, gradually add buttermilk/molasses mixture until combined (you may notice some separation, this is fine), pausing occasionally to scrape down sides and bottom of bowl.
7. In a separate, medium-sized bowl, whisk together flour, baking soda, baking powder, salt, and spices.
8. Gradually stir dry ingredients into wet until completely combined (take care not to over-mix).
9. Portion batter evenly into prepared cupcake tin, filling each cup $\frac{2}{3}$ full (take care not to overfill or your cupcakes will sink in the middle when they're finished baking)
10. Bake on 350F (177C) for 18-20 minutes or until tops spring back to the touch.
11. Allow to cool completely before frosting.

Frosting

1. In a stand mixer (or in a large bowl using an electric mixer), beat together butter, cream cheese, and brown sugar until well-creamed.
2. Stir in vanilla paste.
3. Gradually add powdered sugar until completely combined. Pause occasionally to scrape down sides of the bowl.
4. Stir in ground cinnamon, if desired.
5. Spread or pipe frosting over cooled cupcakes (I used a Wilton 1M tip to decorate these).
6. If desired, top with Rodelle Cinnamon sticks***, as in picture.

Notes

*You can buy Rodelle Vanilla Extract [HERE](#)

**You can purchase Rodelle Vanilla Bean Paste [HERE](#)

***Cinnamon sticks can be purchased from Rodelle [HERE](#)

Nutrition

Serving: 1cupcake | Calories: 460kcal | Carbohydrates: 68g | Protein: 3g | Fat: 20g | Saturated Fat: 13g | Trans Fat: 1g | Cholesterol: 68mg | Sodium: 275mg | Potassium: 292mg | Fiber: 1g | Sugar: 57g | Vitamin A: 660IU | Vitamin C: 1mg | Calcium: 78mg | Iron: 2mg

Gingerbread Cupcakes & A Giveaway! <https://sugarspunrun.com/gingerbread-cupcakes/> Find more great recipes at [SugarSpunRun.com!](https://sugarspunrun.com/)