

## Layered Pumpkin Cheesecake Cupcakes

**Oven:** 350°, for 25 minutes on rack in lower third of oven

**Use foil lined baking cups for best results**

**Makes 1 dozen**

### Ingredients for the cheesecake filling:

one 8 oz package of cream cheese at room temperature (cannot be light or fat-free)

½ cup confectioners' sugar

1 large egg white

½ teaspoon vanilla

Using an electric mixer, beat the cream cheese and confectioners' sugar for 3 minutes. Add in the egg white and ½ teaspoon vanilla.

### Ingredients for the pumpkin filling:

1-1/2 cups flour

2 teaspoons pumpkin pie spice

1-1/2 teaspoons baking powder

½ teaspoon salt

1 cup canned pumpkin puree

2 eggs

1 cup granulated sugar

½ cup vegetable oil

1 teaspoon vanilla

In a small bowl, whisk the flour, pumpkin pie spice, baking powder and salt. In a larger bowl, mix the pumpkin puree, eggs, sugar, oil and vanilla. Whisk in the flour mixture.

### To bake:

Line a 12 cup muffin pan with baking cups. Layer each cup with a little bit of pumpkin batter, cover it with the cream cheese mixture, and then more pumpkin batter. Bake until springy to the touch. Let cool.

### Ingredients for the optional frosting:

I suggest for time, cost and it's a bit healthier - use a can of cream cheese frosting (I think it tastes a bit better too) but if you would like to make brown sugar buttercream frosting you will need the following:

1 cup light brown sugar

4 large egg whites

¼ teaspoon salt

3 sticks of unsalted sweet cream butter cut into tablespoon size pieces & chilled

½ teaspoon vanilla

Fill a medium saucepan with 1" water and get it simmering. Using an electric mixer beat the brown sugar, egg whites and salt. Place the bowl on top of the pot and whisk the mixture until it reads 160° on an instant-read thermometer. Remove from pot and beat at high speed until fluffy. Lower the speed and beat until the mixture is back to room temperature (about 5 minutes). Add the butter 1 tablespoon at a time while at low speed. When finished, beat at high speed for 5 minutes. Lastly beat in the remaining vanilla. Frost cupcakes either using a pastry bag or by hand.