



# Gluten-Free Pumpkin Spice Cupcakes



## INGREDIENTS:

Betty Crocker Gluten-Free Yellow Cake Mix

\* 3 Eggs

\* 1 Stick (1/2 c) Softened Butter

\* 2 tsp GF Vanilla (*we use Costco GF Vanilla*)

Pumpkin (15 oz can)

Cinnamon to taste (rec: 2 tsp)

Pumpkin Pie Spice to taste (rec: 1 tsp)

Pillsbury Easy Frost Cream Cheese Frosting

## DIRECTIONS:

**CREAM** - Butter, Eggs & Vanilla

**MIX IN** - Pumpkin, Cinnamon & Pumpkin Pie Spice

**MIX IN** - Cake Mix

**POUR** - use muffin pan, liners or shaped cups.

*Note: Batter will be thick, but bakes up to be airy!*

**BAKE** - Per Box Directions for Cupcakes

**COOL** for 30+ minutes or \*sample\* as we did :-)

**INJECT** - Stick tip of Pillsbury Easy Frost Cream Cheese Frosting into middle of cupcake and inject with frosting. Stop when cupcake starts to expand

**FROST** - top of cupcake

**DECORATE** - Add Candy Corn to get into the spirit or use frosting to decorate with faces, pumpkins or other spirited icons!

**ENJOY!!!!**

## SUBSTITUTE:

\* **Homemade Cream Cheese Frosting** (use pastry tip or ziploc w/corner cut to inject)

\* **Different Colored Frosting in middle for a Halloween "surprise"**

\* **Dairy-Free? Use No Butter Instructions from Betty Crocker:**

<http://www.bettycrocker.com/products/gluten-free-baking-mixes/no-butter-instructions> (\***OMIT WATER\***)

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