



♥ RECIPE

Gingerbread Cupcakes with Caramel Molasses Cream Cheese Icing

Author: Lindsay *Prep Time:* 20 minutes *Cook Time:* 18 minutes

Total Time: 38 minutes *Yield:* 14-16 cupcakes *Category:* Dessert

Method: Oven *Cuisine:* American

Description

These **Gingerbread Cupcakes** are some of the moistest cupcakes ever, and they're topped with my new favorite icing. The cupcake is light and fluffy and the icing is a mix of caramel, molasses and cream cheese! Yum!

Ingredients

GINGERBREAD CUPCAKES

1 2/3 cups (240g) all purpose flour
1 cup (200g) packed brown sugar
1/4 tsp baking soda
1 tsp baking powder
1 1/2 tsp ground ginger
1 1/2 tsp ground cinnamon
1/8 tsp ground cloves
3/4 cup salted butter (170g), room temperature
1 egg white
1 egg
1 tsp vanilla extract
1/2 cup (120ml) molasses
1/4 cup (60ml) sour cream
1/2 cup (120ml) milk

CARAMEL MOLASSES CREAM CHEESE ICING

1 cup butter, divided
1/2 cup brown sugar
4 oz cup cream cheese
4–5 cups powdered sugar
2 tbsp molasses
1–2 tbsp milk or water, if needed

Instructions

CUPCAKES:

1. Preheat oven to 350 degrees.
2. Whisk together all dry ingredients (everything before the butter) in a large mixing bowl.
3. Add remaining ingredients and mix on medium speed just until smooth. Do not over mix.
4. Fill cupcake liners about half way.
5. Bake 18-20 minutes.
6. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.

ICING:

1. Place 1/2 cup of butter and brown sugar into a microwave-safe bowl. Microwave for about 30 seconds at a time, stirring after each interval, until the sugar is mostly dissolved, about 3 minutes. It'll boil and bubble up. Set caramel aside to cool.
2. Cream remaining 1/2 cup butter and cream cheese until smooth.
3. Add 3 cups powdered sugar and 1 tbsp milk or water to butter mixture and beat until smooth.
4. Pour caramel into icing and mix until smooth.
5. Add another 1-2 cups of powdered sugar.
6. Add molasses and milk or water, if needed, to reach desired icing consistency.

Notes

- i Icing might seem a little gritty at first, from the brown sugar, if it didn't dissolve all the way. After the icing sits for a few hours, it'll absorb into the icing and become smooth. Also, you may notice little bits of butter in the batter, but that's ok. They will melt into the cupcake as they bake.

Nutrition

Serving Size: 1 Cupcake **Calories:** 682 **Sugar:** 60.8 g **Sodium:** 296.7 mg **Fat:** 41.1 g
Carbohydrates: 74.9 g **Protein:** 6.5 g **Cholesterol:** 125 mg

Find it online: <https://www.lifeloveandsugar.com/gingerbread-cupcakes-caramel-molasses-cream-cheese-icing/>

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