

## Pumpkin Spice Sourdough Cupcakes with White Chocolate Ghosts. recipe makes 12 large cupcakes or 18 regular

### Cupcakes:

4 ounces (1/2 cup) softened butter  
400 grams (2 cups) granulated sugar  
2 large eggs  
250 grams (1 cup) pumpkin puree  
1 tsp salt  
3/4 tsp cinnamon  
1/2 tsp cloves  
1/2 tsp allspice  
2 teaspoons vanilla extract  
210 grams (1 3/4 cups) all-purpose flour  
1/2 tsp baking powder  
1/4 tsp baking soda

### White Chocolate Frosting:

220 grams (1 1/2 cups) Ghirardelli or white chocolate chips of high quality.  
357 grams (1 1/2 cups) heavy whipping cream.

### Faces:

1/4 cup semi-sweet chocolate chips

Cream butter and sugar, add eggs and beat until smooth. Add remaining spices, vanilla and salt and whisk until very well combined. Add in flour, baking powder and baking soda and mix just until blended. Fill papered muffin cups 3/4 full and bake at 350 degrees Fahrenheit for 25-30 min for 12 large muffins cups and 15-20 minutes for 18 normal sized muffin cups. The cupcakes are done when a toothpick inserted comes out clean or the very top of the muffin feels springy when you touch it lightly with a finger. While the cupcakes are cooking, prepare the White Chocolate Frosting. Chop the chocolate chips into small pieces. Bring the heavy whipping cream to a simmer, just under a boil but do not bring it to a full boil. Pour the hot cream over the chips, stir and let set until fully melted. If chips are not fully melting microwave in a microwave safe bowl for 20 seconds at a time until fully melted, stirring after each 20 seconds. Place cream and chocolate mixture into refrigerator to chill for at least 3 hours.

Remove the hot cupcakes from the muffin pan and allow them to fully cool while the cream mixture chills. Meanwhile you can prepare the chocolate faces, or if you prefer you can simply use semi-sweet chocolate chips as the eyes and mouth. To shape your own features, melt the 1/4 cup of semi-sweet chocolate chips in a microwave safe bowl checking and mixing every 20 seconds. Put melted chocolate into a zip sandwich bag and cut a tiny corner of the bag off. Pipe three ovals for each ghost's eyes and mouth onto parchment or waxed paper and place into refrigerator to chill.

When chocolate and cream mixture is thickened but not yet firm, beat on medium speed of kitchen-aid or kitchen mixer until it's stiff like whipped cream. Stop mixing when the frosting looks like it is fluffy and will spread easily, over-mixing can cause separation. Place whipped frosting into a gallon sized ziplock bag, seal the bag and cut off 1/2 inch of the corner. Pipe out frosting in narrow tall peaks and then decorate as desired with eyes and mouth.

Best eaten fresh the same day, store any leftovers in the refrigerator.