

Cleo Coyle's (Dairy-Free) Pumpkin Pie Cupcakes

with Pumpkin Spiced Whipped Cream
Or (Dairy-Free) Coconut Cream

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*These tasty Pumpkin Pie Cupcakes make a lovely, light coffee break snack or dessert for fall holidays, especially if you have a dairy-free eater in your family. They're relatively low in calories and packed with nutritious, fiber-rich pumpkin. This recipe delivers a cupcake with good structure, too, so it will look pretty on a dessert tray. Yet when you bite into it, you'll think you're eating pumpkin pie. If you're not allergic to dairy, top the cupcakes with my **Pumpkin Spiced Whipped Cream**. Otherwise, go with the delicious dairy-free option of **Whipped Coconut Cream**. You'll find both recipes on page 3. However you choose to finish your cupcakes, I sincerely hope you will eat them with (pumpkin spice) joy! ~ Cleo*

Makes 11 Pumpkin Pie Cupcakes

Ingredients:

- 1 (15-ounce) can pumpkin puree (*not pie filling*)
- 1/2 cup dark (or light) brown sugar, packed*
- 1/3 cup granulated white sugar
- 3 large eggs, lightly beaten with fork
- 1-1/2 teaspoons vanilla extract
- 1/2 cup almond milk (*or another nut milk*)*
- 2 teaspoon pumpkin pie spice
- 1/2 teaspoon kosher salt (*or 1/4 teaspoon table salt*)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda

- 3/4 cup all-purpose flour

**Notes: Almond milk will keep this recipe dairy free. It also brings nice flavor to the cupcakes. If you don't wish to create a dairy-free recipe, simply substitute cow's milk in an equal amount. On the brown sugar, I prefer dark brown for the complexity of flavor. If you'd like a lighter-colored cupcake, then use light brown sugar.*



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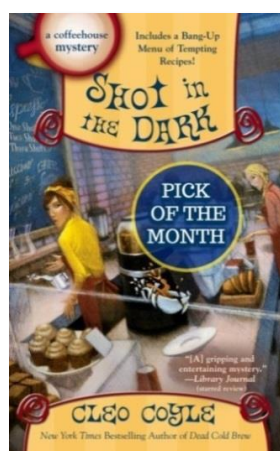
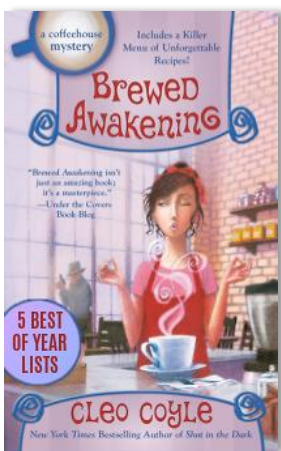
Step 1 - Make batter: First preheat your oven to 350° F. Into a mixing bowl, combine pumpkin puree, sugars, eggs, vanilla, almond milk, pumpkin pie spice, and salt. Whisk until blended. Whisk in the baking powder and baking soda. Finally, whisk in the flour and mix until completely incorporated, but do not over-mix. Batter should be smooth but loose. To fill cupcake pans, you will be pouring the batter, which is why I suggest transferring the batter to a container with a spout. (I use a large, glass measuring cup.)



Step 2 - Bake: Line 11 of the cups in your pan(s) with good-quality paper liners and coat the papers very generously with non-stick spray. You must do this to keep the baked cupcakes from sticking to the papers (or you can use silicone molds). Divide the batter evenly among 11 cups in your pans. Batter should nearly fill each cup. One cup will not be used. Fill that cup halfway with water to prevent scorching in the oven. Bake at 350° F for about 30 minutes. Pumpkin Pie Cupcakes are done when the batter is set. The baked top will feel slightly spongy yet firm (not liquid) when lightly touched.



Step 3 - Chill: Remove the pan from the oven, allow it to cool, and then chill it in the refrigerator for one to two hours. If you're in a hurry, let the pan cool down enough to be handled (about 10 to 15 minutes) and then pop it in the freezer for 30 minutes. At that point, they should be chilled enough to top with my Pumpkin Spice Whipped Cream (if you're able to eat dairy) OR (for a dairy-free option) Whipped Coconut Cream. You will find both recipes on the next page, and...

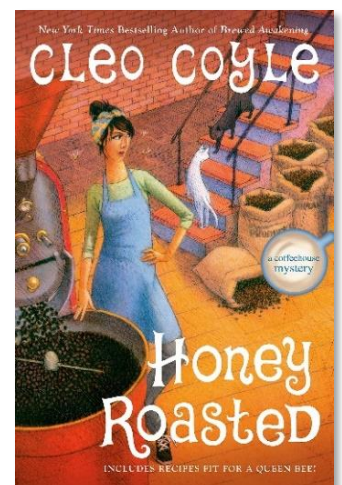


Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

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Cleo Coyle's Pumpkin Spiced Whipped Cream

Ingredients:

- 1 cup very cold heavy (whipping) cream
- 3 tablespoons granulated white sugar*
- 1/4 teaspoon pumpkin pie spice

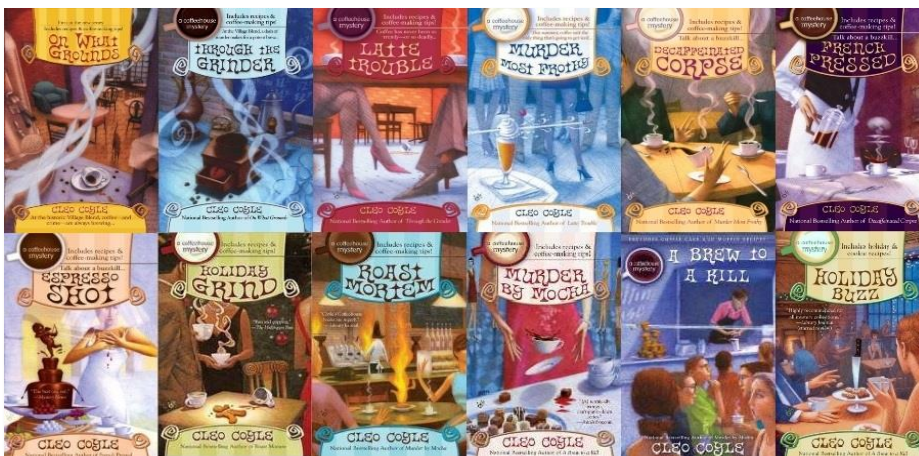
***Sugar note:** You can substitute powdered sugar for the granulated sugar; simply increase the amount to 4 tablespoons.

Directions: For best results, chill your bowl and mixer's beaters in your refrigerator or freezer before starting. Place the very cold heavy cream into the chilled bowl. Add the sugar and spice, and mix at a low speed just enough to blend it into the cream. Now increase the speed and whip until stiff peaks form. Do not over-beat or the whipped cream will begin to break down. If not serving right away, you can store the **Pumpkin Spice Whipped Cream** in a covered plastic container for 3 days in your refrigerator. **Note:** If the cream becomes loose and deflates during storage, simply re-whip it using a pre-chilled bowl. This will easily restore it to a beautifully whipped state again.



How to Make Dairy-Free Whipped Coconut Cream (And Beat Breast Cancer)

Read the whole recipe post by [clicking here](#).
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