

## Kathleen's Amaretto Spice Birthday Cupcakes

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*Recipe courtesy Alicia Thompson*

3 cups cake flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon allspice  
1/2 teaspoon ground cloves  
2 sticks butter, softened  
2 cups sugar  
1/2 teaspoon salt  
4 eggs  
1 cup buttermilk  
1/3 cup Amaretto

### **Cream cheese spice frosting**

1 package cream cheese  
2 sticks butter  
1tbsp vanilla  
1-2 tsp allspice (to taste)

### **Nut & sugar garnish**

1/4 cup walnuts  
1/4 cup pecans  
1/3 cup raw brown sugar

### **Directions**

Preheat oven to 350 degrees F. In a small mixing bowl whisk together cake flour, baking powder, baking soda, ground nutmeg, ground cinnamon, ground ginger, allspice and ground cloves. Cream the butter, sugar and salt until light and fluffy with an electric mixer. Beat in the eggs, 1 at a time, beating well after each addition. Beat in the dry ingredients and the buttermilk alternately beginning and ending with the dry. Add the amaretto. When the batter is well mixed and smooth, use an ice cream scoop to divide it into paper lined cupcake tins and bake about 25 minutes or until a toothpick inserted into the center of the cakes comes out clean.

Mix cream cheese, butter, and vanilla until a smooth consistency. Add powdered sugar and allspice. If the mixture is too thick, add milk until smooth. Cool cupcakes completely then pipe on the icing.

Blitz walnuts & pecans in a food processor until a coarse consistency. Mix in raw brown sugar. Pour mixture onto a flat plate. Roll the sides of the cupcake icing in the sugar & nut mixture & serve.

