Browned Butter Pumpkin Cupcakes

Ingredients

3/4 cup butter

1 2/3 cup flour

2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon cinnamon

1/4 teaspoon fresh grated nutmeg

1/8 teaspoon cloves

1 cup canned pumpkin

1 cup brown sugar

1/2 cup sugar

1 teaspoon vanilla

2 eggs

​Melt butter in saucepan, swirling occasionally until butter turns golden brown.

​Skim foam from top, remove from heat. Pour into a bowl to stop cooking.

​Whisk together flour, baking powder, salt, cinnamon, nutmeg and cloves.

​In another bowl, whisk together pumpkin, sugars, eggs, vanilla and browned butter.

​Add the flour to dry ingredients and whisk until just combined.

​Divide batter evenly among lined muffin cups.

​Bake 20 minutes at 325.

Frost with cream cheese frosting.