Pumpkin Carrot Cupcakes

¾ cup light brown sugar

½ cup butter, softened

2 eggs, room temperature

1 cup pure pumpkin puree

½ cup maple syrup

2½ cups all purpose flour

1½ tsp baking powder

1 tsp baking soda

1 tsp pumpkin pie spice

½ tsp salt

1 cup shredded carrot

Maple Cream Cheese Frosting

8 ounces cream cheese

1/2 cup butter

2 Tablespoons maple syrup

1/4 teaspoon pumpkin pie spice

1 teaspoon vanilla

1 Tablespoon heavy cream

Cream together brown sugar and butter.

Add pumpkin and maple syrup.

Beat in eggs.

Stir in dry ingredients.

Fold in carrot.

Scoop batter into cupcake pan.

Bake 24 minutes at 350.

Combine frosting ingredients and pipe onto cooled cupcakes.