



Pumpkin Pie Muffins with Cream Cheese Frosting

These sweet treats are perfect for a Halloween party or leading up to Thanksgiving. Beat 2 sticks softened butter and 1 and 1/2 cups of sugar with a mixer until fluffy. Next, beat in 4 eggs, a 15 ounce can of pumpkin, and 1 teaspoon of vanilla. In a separate bowl, mix 2 cups of sifted flour, 2 teaspoons pumpkin spice, 1 teaspoon each of baking powder and baking soda, and 1/2 teaspoon of salt. Stir the dry ingredients into the pumpkin mixture. Bake in 18-20 lined muffin cups for 25 minutes on 350 degrees F. Once muffins are cool, you can eat them plain or add this delicious and easy cream cheese frosting recipe: beat 8 ounces of cream cheese, 1/2 stick of butter, 1 and 1/2 cups confectioners' sugar, and 1 teaspoon of vanilla until it thickens.

Ingredients for 18-20 Pumpkin Pie Muffins:

- 2 sticks softened butter (1 cup)
- 1 1/2 cups sugar
- 4 eggs
- 15 ounce can of pumpkin
- 1 teaspoon vanilla
- 2 cups sifted flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder and baking soda
- 1/2 teaspoon salt



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