

# PERFECT PUMPKIN MUFFINS

WITH CREAM CHEESE FROSTING!



## Ingredients

- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1 cup canned pumpkin (not pumpkin pie mix)
- 3/4 cup white sugar
- 1 egg
- 1/3 cup butter, melted
- Mini Chocolate Chips



## Frosting Ingredients

- 1/2 package cream cheese softened (4 oz)
- 2 Tbsp unsalted butter at room temperature
- 1 tsp vanilla extract
- 2 cups confectioners sugar

## Instructions

- Preheat oven to 350 degrees F. and line mini muffin pans with mini cupcake or muffin liners.
- In a medium sized mixing bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves. Set aside.
- Combine pumpkin, sugar, egg and melted butter in a large bowl with a wooden spoon. Fold in flour mixture and mix just until combined.
- Evenly scoop into muffin pans making approximately 24 mini muffins.
- Bake in preheated oven for 12 minutes,. Muffins will spring back when lightly tapped.
- While muffins cool, make frosting by beating together butter, cream cheese confectioners sugar and vanilla with a hand or stand mixer.
- Fill a plastic piping bag or ziplock bag with frosting and snip one corner. Pipe frosting onto each muffin and enjoy!