

# PUMPKIN PIE MUFFINS IN CINNAMON SUGAR

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6 muffins

1 cup all-purpose flour  
½ teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon ground cinnamon  
¾ teaspoon ground nutmeg  
½ teaspoon ground ginger  
¼ teaspoon ground cloves  
¼ teaspoon salt  
¼ cup unsalted butter, melted  
½ cup baked granulated sugar  
¼ cup packed brown sugar  
2 tablespoons milk  
¾ cups canned pumpkin puree  
1 large egg  
1 teaspoon vanilla extract

## Cinnamon sugar coating:

2 tablespoons sugar  
2 teaspoon ground cinnamon  
3 tablespoons unsalted butter, melted

## Directions:

- Preheat oven to 350 degrees F and prepare a muffin pan with liners
- In a medium bowl, combine flour, baking powder, baking soda, spices, and salt-set aside
- In a large bowl, combine the melted butter and sugars – whisk to combine
- Add the milk and whisk together to combine
- Add the pumpkin puree, eggs, and vanilla extract and whisk until well combined
- Add the dry ingredients to the wet ingredients and whisk together just until combined
- Fill the muffin liners about ¾ full
- Bake in preheated oven for 18-24 minutes (the time will vary depending on your oven and how full your muffin liners are)
- Remove muffins from the oven and allow to cool
- To coat the muffins with cinnamon and sugar, combine the sugar and ground cinnamon in a small bowl
- Brush the tops of the muffins with the melted butter, then turn the muffin upside down and dip into the cinnamon sugar to coat
- Store muffins in an airtight container at room temperature up to 3 days

- If you ordered kits. This is what is in each bag.
- Bag 1-Flour,Baking Powder, Baking Soda, salt, Ginger, cloves, Cinnamon and Nutmeg
- Bag 2-White Sugar and Brown Sugar
- Bag 3- cinnamon Sugar.
- Please watch video and use exact ingredients for best results.