

# CINNAMON GLAZED PUMPKIN MUFFIN TOPS

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 8 muffin tops

2 cups all-purpose flour  
2 ½ teaspoons baking powder  
1 teaspoon ground cinnamon  
1 ½ teaspoons pumpkin pie spice  
½ teaspoon salt  
½ cup unsalted butter, frozen  
1/3 cup & 2 tablespoons heavy cream, divided  
1 large egg  
½ cup canned pumpkin puree, blotted  
½ cup light brown sugar  
1 teaspoon pure vanilla extract  
Coarse sugar, optional

## Glaze:

½ teaspoon cinnamon  
1 cup confectioner's sugar  
2 tablespoons milk

## Directions:

- Preheat oven to 400 degrees F
- Adjust baking rack to the middle-low position
- Line 1-2 large baking sheets with parchment paper or silicone baking mat (if making mini muffin tops, I use 2 baking sheets) then set aside
- Whisk the flour, baking powder, cinnamon, pumpkin pie spice, and salt together in a large bowl
- Grate the frozen butter (I use a box grater)
- Add the grated butter to the flour mixture and combine it with a pastry cutter, a fork, or your fingers until the mixture comes together in a pea-sized crumbs then set aside
- Whisk 1/3 cup heavy cream, the egg, blotted pumpkin, brown sugar, and vanilla extract together in a small bowl
- Drizzle it over the flour mixture and then mix it all together until everything appears moistened

- With floured hands, work the dough into a ball as best you can and transfer onto a floured work surface
- Press into a neat 8-inch disc and, with a very sharp knife, cut into 8 equal wedges then shape into a circle (to make smaller muffin tops, press dough into two 5-inch discs and cut each into 8 equal wedges then shape into a circle)
- Place muffin tops at least 2 inches apart on the prepared baking sheets
- Using a pastry brush, brush muffin tops with remaining heavy cream
- Sprinkle with coarse sugar to give it a nice crunch, if desired
- Bake the larger muffin tops for 20-25 minutes or until lightly browned
- Remove from the oven and allow to cool for a few minutes as you prepare the icing
- Prepare the icing: whisk together confectioner's sugar and cinnamon then slowly pour in milk until thick syrupy consistency
- Drizzle icing over cooled muffin tops
- Muffin tops are best enjoyed right away, though leftover muffin tops keep well at room temperature or in the refrigerator for 2 days