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