



Easy Pumpkin Spice Muffins

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

45 mins

Description

These easy pumpkin spice muffins are rich moist spicy and delicious Great for breakfast brunch or dessert

Ingredients

— - 1 (18.25 ounce) package spice cake mix - 1 (15 ounce) can pumpkin puree - 9 ounces cinnamon chips - 1 cup chopped pecans (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line 18 muffin cups with paper liners. Mix spice cake mix
2. pumpkin purée
3. and cinnamon chips together in a bowl until cake mix is completely moistened; add nuts and stir. Spoon the batter into prepared muffin cups to about 2/3 full. Bake in the preheated oven until a toothpick inserted into the center comes out clean
4. 25 to 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Tips
When you start mixing
5. you will think there aren't enough liquid ingredients to absorb the cake mix. Just keep mixing. Don't overbake! When baked properly
6. these are moist
7. delicious muffins.