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