

# 2-INGREDIENT PUMPKIN SPICE MINI MUFFINS

It can't get any easier than this! Just two ingredients and you have a moist delicious cake. Great when frosted with your favorite cream cheese frosting.

Plan ahead, tastes best after chilling.

Five stars because of both simplicity and flavor. Have synthesized the various suggestions here to nail it down spot on. To the base cake, simply adding two eggs and 1/4 cup of sugar causes the cake to bake into a nice 'dome' shape as most cakes do in a 13 x 9 pan (30 minutes at 350 degrees F). The cake is enhanced by a super simple glaze: 1/4 cup confectioners sugar, 1/4 teaspoon nutmeg, 1/4 teaspoon cinnamon and 2 Tablespoons milk. Blend and pour over warm cake. Finally, if you want to take it over the top, put a dollop of whipped cream then a sprinkle of pumpkin pie spice to cap it off and you're there. Incredibly simple and delicious.

I've been making this for many years. It's a perfectly great cake made just the way it is written. I admit that I usually add about a 1/2 can of water (empty pumpkin can) to make it easier to mix and I believe that it makes it moister, so if you have trouble mixing the two ingredients add some water, but why add eggs, milk, cream, etc. It just adds extra calories. No extra spices are needed either as the spice cake mix has plenty of spice.

AWESOME!!!! and super easy – made some changes – and that would change the name of the cake – but it worked out so well!!! I made one with butter cake mix and one with devil's food cake mix – both were yummy – but my kids LOVED the devils food cake! I added 2 eggs and 8oz of soy milk (with 1 tbsp of lemon juice in – to make it like a buttermilk but keep the

recipe nondairy). I made each type into muffins – They were so moist and delicious! i luv this new “cheat-cheat” recipe to make muffins!

To Make this Recipe You’Il Need the following ingredients:

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

### **Yeild:**

- Makes 24 Servings
- 2 Point Plus

### **Ingredients :**

- 15 ounces canned pumpkin puree (not pumpkin pie mix)
- 18.25 ounces spice cake mix (I substituted a yellow cake mix with 1 tablespoon pumpkin pie spice whisked in)

### **Preparation:**

- Position an oven rack in the center of the oven.
- For mini muffins, preheat the oven to 400 F degrees and line 24 mini muffin cups with paper liners or coat them with non-stick spray. (You can also use regular muffin tins for smallish regular muffins.)
- Make the batter in a large bowl by mixing just the two ingredients together, ignoring the instructions on the cake mix. This will take some effort and the mixture will be very very thick!
- Divide the batter evenly among the mini muffin cup tins. Bake at 400 degrees until a toothpick inserted in the center comes out clean, 10- 12 minutes for the mini-muffins. Remove and place on wire racks to cool.

**Nutritional Info :** 90 calories, 1.6 g fat, 18 g carbs, 1g

fiber, 1g protein and 2 WW Points Plus, 4 SmartPoints

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