

Pumpkin Cinnamon Roll Muffins: Easy Fall Breakfast Treat

Embrace the cozy flavors of autumn with these delightful



OVEN
350°F

TIME
20 min

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INGREDIENTS

1 cup pumpkin puree (not pumpkin pie filling)
1/3 cup granulated sugar
1/3 cup packed brown sugar
1/2 cup vegetable oil
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
Cream cheese frosting (homemade or store-bought)
Cinnamon sugar (for sprinkling)

DIRECTIONS

1. Let's get these delicious : Pumpkin Cinnamon Roll Muffins baking!
2. Preheat : Oven & Prep Muffin Tin: Begin by preheating your oven to 350°F (175°C). Either grease a standard 12-cup muffin tin thoroughly or line it with muffin papers (cupcake liners).
3. Combine : Wet Ingredients: In a sizable bowl, thoroughly combine the 1 cup pumpkin puree, 1/3 cup granulated sugar, 1/3 cup packed brown sugar, 1/2 cup vegetable oil, 2 large eggs, and 1 teaspoon vanilla extract. Whisk the mixture until it is smooth and well blended.
4. Whisk : Dry Ingredients: In a separate medium-sized bowl, whisk together the 2 cups all-purpose flour, 1 tablespoon baking powder, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, and 1/4 teaspoon salt. Ensure all dry ingredients are well distributed.
5. Combine : Batter: Slowly incorporate the dry ingredients mixture into the wet pumpkin mixture. Stir with a wooden spoon or rubber spatula only until the components are just blended and no streaks of dry flour remain. Be careful not to overmix, as overmixing can lead to tough muffins.
6. Fill : Muffin Cups: Evenly distribute the batter among the prepared muffin cups, filling each about two-thirds full.
7. Bake: Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. The tops should be golden brown and spring back when lightly touched.
8. Cool & : Serve: Allow the muffins to cool in the

muffin tin for a few minutes before transferring them to a wire rack to cool completely. Serve warm.

9. **Note on : Frosting:** As an optional delicious addition, you can frost these muffins with a simple cream cheese frosting and sprinkle with cinnamon sugar once they are cooled.

SWAPS & NOTES

Pumpkin Puree: Ensure you use 100% pure pumpkin puree, not pumpkin pie filling, which is already spiced and sweetened.

Sugars: The combination of granulated and brown sugar adds depth and moisture.

You can adjust the total sugar slightly to your preference.

Vegetable Oil: A neutral oil like canola or grapeseed oil works best to keep the muffins moist.

TIPS FOR SUCCESS

Don't Overmix: This is the golden rule for muffins!

Mix just until the dry ingredients are incorporated.

Overmixing develops gluten, leading to tough muffins.

Pie Filling: Make sure you're using plain pumpkin puree, not the pre-spiced pie filling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-cinnamon-roll-muffins-easy-fall-breakfast-treat/>