

Warm Pumpkin Cinnamon Roll Muffins: Easy Fall Breakfast

Pumpkin Cinnamon Roll Muffins



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

These muffins are wonderful as is, but for an extra treat, you can frost them with cream cheese frosting and sprinkle with cinnamon sugar. (A basic cream cheese frosting typically includes softened cream cheese, softened butter, powdered sugar, and vanilla extract.)

DIRECTIONS

1. Follow these simple steps to bake your moist and spiced Pumpkin Cinnamon Roll Muffins:
2. Preheat : Oven & Prep Muffin Tin: Begin by preheating your oven to 350°F (175°C). Prepare a 12-cup muffin tin by either greasing each cup thoroughly or lining it with paper muffin papers.
3. Combine : Wet Ingredients: In a sizable bowl, combine the pumpkin puree, granulated sugar, brown sugar, vegetable oil, eggs, and vanilla extract. Using a whisk or electric mixer on low speed, thoroughly combine these ingredients until the mixture is smooth and well blended.
4. Whisk : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking powder, cinnamon, nutmeg, and salt. Whisking ensures these dry ingredients are evenly distributed, especially the leavening agents and spices.
5. Combine : Wet & Dry: Slowly incorporate the dry ingredients into the wet pumpkin mixture, stirring with a spoon or spatula until the components are just blended. Be careful not to overmix; a few small lumps are okay. Overmixing can lead to tough muffins.
6. Distribute : Batter: Evenly distribute the batter among the prepared muffin cups, filling each cup about two-thirds full.
7. Bake: Place the muffin tin in the preheated oven and bake for 20 minutes, or until a wooden skewer or toothpick inserted into the center of a muffin comes out clean. The tops should be golden and spring back lightly when 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. If desired, once completely cool, frost with cream cheese frosting and sprinkle with cinnamon sugar before serving. Enjoy your delicious fall dessert!

SWAPS & NOTES

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

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

You can use all granulated sugar, but the flavor will be slightly less complex.

Vegetable Oil: A neutral oil like vegetable, canola, or grapeseed oil works best here for moisture.

TIPS FOR SUCCESS

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

Overmixing develops the gluten in the flour, resulting in a tough, chewy texture.

Mix just until no dry streaks of flour remain.

Pie Filling: Always double-check your can to ensure you are using pure pumpkin puree, not pumpkin pie filling.

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

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