**MOIST PUMPKIN SPICE MUFFINS**

**(With Cream Cheese Frosting)**

From Elaine Walpole’s Kitchen



by **Ree | The Pioneer Woman**

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| **Prep Time:** 20 Minutes **Cook Time:** 25 Minutes  **Serves:** 12 |  |
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**INGREDIENTS**

**Muffin**

1 cup YL Einkorn Flour

½ cup Evaporated Milk

½ cup Sugar

1 Egg

2 tsps Baking Powder

1½ teaspoons Vanilla

1½ teaspoons Cinnamon

½ cup Golden Raisins

1/4 teaspoon Ground Ginger

½ tsp Nutmeg

½ teaspoon Salt

4 Tablespoons Butter, cut into pieces

1 cup (heaping) Pumpkin Puree

**TOPPING**

2 Tablespoons Sugar

1 teaspoon Cinnamon

½ drop of YL Cinnamon Bark essential oil

1/4 teaspoon Nutmeg

**FROSTING**

1/4 cup Softened Butter

4 ounces Cream Cheese

½ pound Powdered Sugar

½ teaspoon Vanilla

**PREPARATION**

Preheat oven to 400 degrees. Generously grease 12 muffin tins or 24 mini tins.

Sift flour, sugar, baking powder, cinnamon, ginger, nutmeg, and salt. Cut in butter with two knives or a pastry blender until it is fully incorporated. In a separate bowl, mix together pumpkin, evaporated milk, egg, and vanilla. Pour pumpkin mixture into the flour mixture. Add raisins. Fold gently until mixture is just combined.

Pour into a greased muffin pan—batter hardly ever fills all twelve unless you keep it down to 1/2 full. Sprinkle with remaining cinnamon-sugar-nutmeg mixture over the top of each unbaked muffin.

Bake for 25 minutes. Allow to cool in pan for 15 minutes, then remove and allow to cool. Ice with cream cheese frosting.

To make the frosting, mix all ingredients on high until soft and whipped. Spread onto completely cooled muffins, or place into a large pastry bag with a large star tip and go crazy! Store in the fridge, as icing will soften at room temp.