**Pumpkin Spice Muffins**

**Yield: 12 Muffins**

**Ingredients:**

***Muffin:***

2 cups all-purpose flour

¾ cup sugar

1 Tablespoon baking powder

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

¼ teaspoon salt

1 cup canned pumpkin

½ cup butter, melted

2 eggs

***Muffin Topping:***

¼ cup sugar

½ teaspoon ground cinnamon

¼ cup butter, melted

***Muffin Icing:***

4oz cream cheese, softened

3 Tablespoons butter, softened

1 Tablespoon packed brown sugar

¼ teaspoon ground cinnamon

Directions: Muffin

1. Preheat oven to 400º
2. Line muffin pan with cupcake liners
3. In a large mixing bowl, combine (mix) the flour, sugar, baking powder, ground cinnamon, nutmeg, and salt; set aside.
4. In another large mixing bowl, combine the pumpkin, melted butter, and eggs. Stir until well mixed.
5. Take the pumpkin mixture and pour it into the flour mixture. Stir until everything is combined. Do not over stir!
6. Spoon the batter evenly into muffin pan cups.
7. Bake for about 22-23 minutes.
	1. Insert a toothpick into center of muffin. If it comes out clean, they are finished! Let cool before eating!

Directions: Topping

1. Combine the sugar and cinnamon in a small bowl.
2. Melt the butter in a separate small bowl.
3. Dip tops of warm muffins in melted butter and then into cinnamon-sugar mixture. Serve warm with cream cheese spread.

Directions: Icing

1. Combine all the ingredients into a bowl. Beat with an electric mixer at medium speed until creamy. Cover and refrigerate until serving time.