



## DESCRIPTION

Celebrate this Halloween with a tasty treat that will have your friends begging for more! These delicious pumpkin muffins make a great Halloween party dish!

## INGREDIENTS

- 2 cups flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp ginger
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp salt
- 2 eggs
- 1/2 cup packed light brown sugar
- 1/2 cup whole milk
- 1 cup pumpkin puree (canned solid pumpkin)
- 4 T melted butter
- 1/2 tsp vanilla

## CREAM CHEESE FROSTING

- 8 ounces cream cheese
- 6 ounces softened unsalted butter
- 2 cups powdered sugar
- 2 tsp pure vanilla extract

## TOOLS

- medium mixing bowl
- large mixing bowl
- 12-muffin tin
- hand beater

## DIRECTIONS

1. Preheat the oven to 375 degrees F and line a 12-muffin tin with paper liners. Sift flour, baking powder, baking soda, cinnamon, cloves, ginger, freshly grated nutmeg, and salt into a medium mixing bowl.
2. In a large mixing bowl, whisk together eggs, packed light brown sugar, whole milk, pumpkin puree (canned solid pumpkin), melted butter, and vanilla.
3. Gradually add the dry ingredients to the wet and mix just until incorporated, being careful not to over-mix. Finish mixing with rubber spatula.
4. Divide the batter evenly among the muffin cups in a muffin tin. Use a large scoop to get the dough into the cups.
5. Bake until golden brown, 22 to 25 minutes. Remove from the oven.

---

Did you know there's a free web video for this activity with step-by-step instructions?  
See all the fun activities for kids at [www.activitytv.com](http://www.activitytv.com).



# COOKING

## PUMPKIN MUFFINS

[www.activitytv.com](http://www.activitytv.com)

6. While the muffins are cooling for 10 minutes, start making the frosting. With a hand mixer, cream together 8 ounces cream cheese and 6 ounces softened unsalted butter in a large mixing bowl. Gradually add 2 cups confectionate powdered sugar and whip until creamy. Keep mixer on low speed at first.
7. Spread icing on each one using a knife or spoon, making sure to cover the entire top of the muffin. Start with one muffin in the center and add more around it on the plate.

---

Did you know there's a free web video for this activity with step-by-step instructions?  
See all the fun activities for kids at [www.activitytv.com](http://www.activitytv.com).