

PUMPKIN MUFFINS

Submitted By: Kathleen Osborne Robertson

- 1 **TSG Apple Cake Mix**
- 2 eggs
- 1 15 oz. can pumpkin
- 1 tsp pumpkin pie spice
- Lots Caramel Sauce
- 1 can Redi Whip
- Some Cinnamon spice

1. Preheat oven to 350°F and grease 12 serving muffin pan (or use liners).
2. Beat eggs, add pumpkin and mix. Add pumpkin pie spice and mix. Add Apple Cake mix and blend.
3. Spoon batter into muffin tins, bounce pan on flat surface to remove air pockets.
4. Bake for 25 minutes or until toothpick comes out clean.
5. Place caramel sauce in a squeeze bottle (or use spoon) and drizzle over dessert plate. Sprinkle plate with cinnamon for eye appeal.
6. Place muffin in center of dessert plate and top with Redi Whip, Cool Whip or homemade whipped topping and dash on some more cinnamon.