2-Ingredient Pumpkin Muffins with Cake Mix



Ingredients:

- 1 (15 ounce) can pumpkin puree (just plain pumpkin and not canned pumpkin pie filling)
- 1 (15.25 ounce) box spice cake mix (Duncan Hines brand recommended)

Instructions:

- Preheat oven to 375°F. Spray a muffin tin with cooking spray or line with baking cups. If using paper liners, give the paper liners a little spritz of nonstick spray as well, just to prevent any sticking. In a large bowl, use a spatula to fold together pumpkin and dry cake mix.
- Use an electric mixer to make sure that the batter is fluffy and completely combined. It will be thick. You can do this all by hand, but it will just take longer.
- Use a scoop to fill prepared muffin pan with batter. Bake for 18-20 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for about 5 minutes and then remove muffins to a wire rack to finish cooling.

Notes:

- These freeze well. Store in an airtight container or a zip-top bag in the freezer and just thaw as necessary.
- This recipe yields approximately 12 standard-size muffins or approximately 30 mini muffins.
- For mini muffins, decrease the baking time to about 8-10 minutes.