

Impossible Pumpkin Pie cupcakes

Ingredients

- 15 oz pumpkin puree
- 3/4 cup evaporated milk
- 2/3 cup all purpose flour
- 1/4 tsp Baking powder
- 1/4 tsp Baking soda
- 2 tsp. Pumpkin pie spice
- 1/4 tsp salt
- 3/4 cup sugar
- 1 tsp vanilla
- 2 large eggs

Instructions:

1. Line a 12 cup muffin tin with paper
2. Preheat oven to 350 degrees
3. In a bowl, whisk together flour, baking powder, baking soda, salt and pumpkin pie spice.
4. In a large bowl whisk together pumpkin puree, sugar, eggs, vanilla and evaporated milk until well combined
5. Add in dry ingredients and whisk until no streaks of flour remain and batter is smooth
6. Fill each muffin cup with approximately 1/3 cup of batter
7. Bake for 20 minutes and let cool for 20 minutes
8. Remove cupcakes from pan and chill in fridge for 30 minutes.
9. Top with whipped cream and sprinkle with more pumpkin pie spice or cinnamon before serving.