



Pumpkin Muffins/Cupcakes

by Clinton Kelly



In this episode, Clinton shows us how to turn pumpkin into the ultimate fall treat—soft, fragrant muffins that double as cupcakes. With cream cheese frosting, pepitas, and even a cheeky chipotle drizzle, these muffins prove pumpkin season is anything but basic.

Prep Time:
45 Minutes

Cook Time
30 Minutes

Serves:
12 Servings

Level:
Intermediate

Ingredients

- 3 large eggs, at room temperature
- 1 can pumpkin purée (15 oz)
- 2/3 cup mild-flavored oil (safflower, canola or sunflower)
- 1 ½ cups dark brown sugar
- 1 tbsp vanilla
- 2 cups all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp kosher salt
- 2 tsp ground cinnamon
- 1 tsp ground cardamom
- 1 tsp ground ginger

Optional Cream Cheese Frosting:

- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 3 cups powdered sugar, sifted
- 1 tsp vanilla
- Pinch of salt

NOTE:

If you don't have cardamom and ginger, substitute 3 tsp pumpkin pie spice and reduce cinnamon to 1 tsp.

Instructions

Step 1

Preheat oven to 425°F. Line a 12-cup muffin tin with liners or baking spray.

Step 2

In a large bowl, mix eggs, brown sugar, oil, pumpkin purée, and vanilla until smooth.

Step 3

In another bowl, whisk flour, baking powder, baking soda, salt, and spices.

Step 4

Fold dry ingredients into wet, mixing gently until combined. Avoid overmixing.

Step 5

Scoop batter evenly into muffin tin. Bake 5 minutes, reduce heat to 350°F, then bake another 15 minutes. Internal temp ~205°F.

Step 6

Cool in tin for 5 minutes, then transfer to rack to cool fully before frosting.

Step 7

Frosting (optional): Beat cream cheese and butter until smooth, add vanilla and salt, then gradually add powdered sugar until fluffy.

Serving & Finishing

- Top muffins with cream cheese frosting and pepitas.
- Serve on a Frontgate board with bread cloth for presentation.
- Optional: Drizzle Blues Hog Raspberry Chipotle sauce for a sweet-spicy twist.