



## *Kitchen Cheat Sheet: 3-Ingredient Pumpkin Muffins*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD



### *Tips and Time Savers*

- If you don't have non-stick cooking spray, apply some olive oil or vegetable oil to each well with a paper towel.
- Be sure to grab a can of pure pumpkin puree, not pumpkin pie filling. They are not the same thing.
- I like to use an ice cream scoop to portion out the batter more quickly—and it's less messy!
- To check for doneness, insert a toothpick into the center of one of the muffins. It should come out clean or with a few moist crumbs. Or, use an instaread thermometer – they're done at 200F.
- Cool the muffins in the tin for about five minutes. Then, as soon as you're able to handle them, transfer to a cooling rack to cool completely.
- For the most delicate, drool-worthy muffins, don't over-mix the batter. Just combine until the ingredients evenly come together.
- Since these pumpkin muffins are so easy to prep, I'll double or triple the batch. Freeze extra muffins and enjoy 'em for weeks to come!
- I like to sprinkle the tops of the muffins with sugar or sugar & cinnamon mixed just before I put them in the oven.

### *Storage*

"Leftover muffins" aren't a reality in our house, but if you've got some extra, they'll keep for about three days at room temperature. Be sure to tightly seal 'em in an airtight container.

For longer storage, keep muffins in a bag or a freezer-safe container with parchment between the layers. Freeze for up to three months.

Frozen muffins thaw quickly at room temperature in a couple of hours or so. From there, you can warm these pumpkin muffins in the microwave for a few seconds for that fresh-baked feeling once again.

### *Leftovers?*

Have a couple of pumpkin muffins left over? These clever ideas will prevent the kids from fighting over those last few:

- Bake them in a bread pudding
- Use 'em for French toast
- Make a fun fall-flavored trifle
- Crumble them into a cobbler topping
- Dice and dry muffins to use as croutons on an autumn salad
- Slice thinly and bake or air fry into pumpkin crackers for a sweet or savory dip

# FAQs

## **Do I need to add spices to these muffins?**

Nope! Pumpkin cake mix muffins are awesome because they have spices and leavening agents right in the dry cake mix. Just dump the bag into your bowl, and you're almost done!

## **How do I keep leftover muffins fresh?**

For starters, be sure to use an airtight storage container. I like glass, but plastic works, too. (A heavy cloche keeps them airtight and looks pretty on your countertop.)

Also, the fridge is not your friend when it comes to most baked goods. Keeping muffins and quick breads in the fridge will dry them out more quickly, so when my recipe says to store at room temperature, I mean it.

## *Variations*

- Toss in a handful (or two) of semi-sweet, white, or dark chocolate chips before mixing the batter for pumpkin chocolate chip muffins.
- Stir in up to one cup of your favorite mix-ins. Dried cranberries, candied pecans, and chopped walnuts are tasty ideas.
- Make an easy, three-ingredient pumpkin loaf cake (pumpkin bread) by pouring the batter into a greased loaf pan. Bake for 40-45 minutes.
- Add a [maple glaze](#) or a [bourbon glaze](#) for an extra sweet finishing touch.

## *Nice to have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

1. [Medium-sized mixing bowl](#)
2. [Wooden spoon](#)
3. [Muffin tin](#)