

Pumpkin Muffins with Cream Cheese Frosting

This recipe is a great way to use up left over pumpkin scooped out of the lanterns. The muffins are great without the frosting, but it does add something special, and will taste similar to a carrot cake. The recipe should make 12 muffins.

Muffin Ingredients

225g plain flour
2 tsp baking powder
1 tbsp ground cinnamon
100g caster sugar
50g soft light brown sugar
200g pumpkin purée
2 large eggs
1 tsp vanilla essence
125g slightly salted butter, melted



Icing Ingredients

225g full-fat cream cheese softened to room temperature
115g unsalted butter softened to room temperature
360g icing sugar, plus an extra 100g if needed
1 teaspoon vanilla extract

For the pumpkin purée

To steam the pumpkin, peel and seed it, then cut into evenly sized cubes. Put the cubes in a steamer or colander set over a pan of simmering water and cook for 10 minutes. Test with the point of a knife and cook for a further 5 minutes if not cooked through. Mash and leave to cool.

For the Muffin Mix

Preheat your oven to 200C/180C Fan and line your muffin tin with 12 cases.

Measure all of the dry ingredients into one bowl. Now whisk the cooled pumpkin purée, vanilla essence and eggs until smooth (you can use a hand blender for this). Whisk in the melted butter. Combine the wet mixture with the dry ingredients and mix together.

To Bake

Bake in the oven for 20 minutes – check they are cooked by sticking a skewer into one – if it comes out clean, the muffins are ready. Cool in advance of icing.

For the Cream Cheese Frosting

Start by mixing the cream cheese and butter together with an electric whisk until combined and light in texture. Add in the icing sugar one tablespoon at a time until you have a light and fluffy icing. Use a piping bag if you have one to ice the cooled muffins and decorate with some Halloween sprinkles.