

Cooking for Morons Cookbook

2 Ingredient Pumpkin Spice Muffins



Ingredients:

One spice cake mix (any brand)

One 15 oz. can pumpkin puree (not pie filling)

$\frac{1}{4}$ cup water (not an ingredient!)

Directions:

Preheat oven to 350°.

Line muffin tin with paper muffin cups.

Mix pumpkin puree into your dry cake mix in a large bowl. When it is well blended if it seems like the batter is very thick, add $\frac{1}{4}$ cup water and mix well.

Spoon batter into muffin tin filling about $\frac{2}{3}$ full.

Bake in oven at 350° for 20 minutes

Cool completely on a rack or cloth.

Makes 24 muffins more or less depending on size.

*If you don't have a spice cake mix you can add 2 or 3 teaspoons pumpkin spice to a white or yellow mix. Other variations could be raisins, nuts, cream cheese frosting but these would add more ingredients.

