

# EASY PUMPKIN SPICE MUFFINS

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Follow our super easy, step-by-step, instructions to make these two ingredient Pumpkin Spice Muffins. All you'll need is cake mix and canned pumpkin. It really doesn't get much easier than this to make muffins. Printable recipe included.

## **Two Ingredient Pumpkin Spice Muffins Recipe**

To date, this is without a doubt the simplest recipe that you'll find here on Taste of Southern. It's hardly worth a step-by-step, photo illustrated recipe because it's so simple, but I couldn't resist.

It's also not one of those good old Southern recipes that my Mama taught me. She never made these that I can recall. But, I'm sure she would have had she known about them.

These are surprisingly tasty muffins, and they stay super moist for days. Perfect for a quick breakfast muffin and they can be made in less than 30 minutes start to finish.

I made these with a spice cake mix, but you could use a plain yellow cake mix if you don't prefer the taste of the spices. I think it just made them that much better though, and I think you'll like them should you decide to try them.

When I first saw the recipe, I knew I wanted to try it. Besides, I've been looking for another recipe that would let me use my OXO Non-stick PRO 12 Cup Muffin Pan. So, I figured if I was going to make them, I might as well take the photos and share the recipe with you.

Serve them while they're warm, or anytime you're looking for a quick snack.

Ready to give them a try? Alright then, let's head to the kitchen, and... Let's Get Cooking!

**Easy Two Ingredient Pumpkin Spice Muffins:** You'll need these ingredients.

That's right, you only need two ingredients to make these muffins. Be sure you get pumpkin puree and not Pumpkin Pie Filling. You just want plain pumpkin in a can.

You could also use yellow cake mix if you don't care for the spice taste.

Grab a large mixing bowl and empty the box of cake mix into the bowl.

Add the canned pumpkin.

Mix it up really well. Watch for any small lumps that might be in the batter and mix them in.

You can do this with a large spoon, or use a hand mixer. Choice is yours.

Lightly grease or spray your muffin pan.

I used a baking spray on my OXO Muffin Pan.

Scoop the batter into the muffin pan.

I used an ice cream scoop to make the job easier, but a spoon will work just as well.

Fill each cup just over halfway full.

Place the pan in your oven that has been pre-heated to 350F degrees.

Let them bake for about 15 to 20 minutes, or until they test to be done. Oven temperatures will vary, so watch them closely and don't let them burn.

Insert a wooden toothpick into the middle of one of the muffins. If the toothpick pulls out clean, your muffins are done. If it pulls out with a few crumbs on it, you need to bake them a little longer.

Just let them cool in the muffin pan once you remove them from the oven.

Enjoy!