

PUMPKIN CREAM CHEESE MUFFINS

- 4 cups Cream cheese
- 4 cups Pumpkin, canned
- 5 1/2 cups Water, cool, approximately 72°F
- 1.5 lb box Gold Medal Whole Grain Variety Muffin Mix
- 2 Tbsp Cinnamon, ground
- 2 cups Pepitas or pumpkin seeds

1. Add cream cheese to mixer bowl with paddle attachment.
2. Beat cream cheese to soft consistency on medium speed, approximately 1 minute.
3. Add pumpkin, and mix on medium speed until incorporated.
4. Add water, muffin mix and cinnamon; mix on low speed 1 minute.
5. Deposit using #16 scoop of batter into paper-lined or generously greased muffin cups.
6. Sprinkle approximately 1 tsp pepitas on top of each muffin.
7. Bake in convection oven 350°F 17-19 minutes or standard oven 400°F 21-23 minutes.

ADDITIONAL INFORMATION

Ingredients

[1 5 lb box Gold Medal Whole Grain Variety Muffin Mix](#), [2 cups Pepitas or pumpkin seeds](#), [2 Tbsp Cinnamon, ground](#), [4 cups Cream cheese](#), [4 cups Pumpkin, canned](#), [5 1/2 cups Water, cool, approximately 72°F](#)

Course

[Breakfast](#), [Brunch](#), [Desserts](#)

Cuisine

[American](#), [Seasonal Fall](#)

Category

[Muffins](#)

Serving Size

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