

## 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

<b>Ingredients</b>	<a href="#">1 5 lb box Gold Medal Whole Grain Variety Muffin Mix</a> , <a href="#">2 cups Pepitas or pumpkin seeds</a> , <a href="#">2 Tbsp Cinnamon, ground</a> , <a href="#">4 cups Cream cheese</a> , <a href="#">4 cups Pumpkin, canned</a> , <a href="#">5 1/2 cups Water, cool, approximately 72°F</a>
<b>Course</b>	<a href="#">Breakfast</a> , <a href="#">Brunch</a> , <a href="#">Desserts</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Seasonal Fall</a>
<b>Category</b>	<a href="#">Muffins</a>
<b>Serving Size</b>	83