



truwhip

Pumpkin Pie Cupcakes

Yields: 24 cupcakes

Prep Time: 15 min | Ready in: 30 min



Directions

1. Preheat the oven to 350° and prepare a cupcake liner with spray release.
2. Make the cake batter first and pour into the prepared cupcake pan.
3. In a separate bowl make the pumpkin pie filling pour on top. Sprinkle cinnamon powder on top and put in the oven for 18 to 20 minutes. Make sure to add foil to the bottom of the cupcake to keep a beautiful color. Since this cake takes longer to bake it can turn darker. Adding the foil ensures no browning.
4. Allow to cool and then top with the whip topping and your favorite holiday sprinkles

Ingredients

What you'll need:

For the Cake:

- 1 box sugar-free yellow cake mix or a spice mix
- 3 eggs
- cup oil
- 1 cup water
- ½ tablespoon vanilla flavoring

For the Pumpkin Pie:

- 15 oz can Pumpkin Purée
- ½ cup half and half
- ½ cup heavy cream
- ½ tablespoon vanilla flavoring
- 3 large eggs
- ½ cup brown sweetener
- Pumpkin spice and cinnamon powder to taste
- Extra cinnamon powder to sprinkle on top before baking

Topping:

- 1-8 ounce whipped topping

