Pumpkin Spice Muffins

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**Ingredients**

**Muffins**

15 oz can pure pumkin (not pie filling)

1 box of Spice Cake mix

2 tbsp of white sugar

1 tsp of cinnamon

Cream Cheese Icing

1/4 cup butter - room temperature

4 oz. cream cheese (directly from fridge)

1 teaspoon vanilla extract

3 cups powdered confectioner sugar

1 to 4 Tablespoons heavy cream, heavy whipping cream or milk

**Directions**

* Preheat oven to 350
* Beat cake mix and pumpkin together, that's it add nothing else.
* Spoon equally into lined muffin tins
* mix white sugar & cinnamon together a sprinkle over muffins.
* bake at 350 for 20 mins. Remove and allow to cool.
* Meanwhile with a hand mixer, beat together all the icing ingreadients until creamy & fluffy.
* Once muffins are cooled, frost with cream cheese icing.

 ENJOY!!