

Pumpkin Muffies with Vanilla Frosting

Yields 16 muffies



Ingredients

Muffies

- 1 ⅛ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ tablespoon ground cinnamon
- ¾ teaspoons ground ginger
- ½ teaspoon ground allspice
- ½ teaspoon ground nutmeg
- ½ cup brown sugar
- ¼ cup salted butter, room temperature
- ¾ cup solid pack pumpkin
- 1 egg
- ½ teaspoon vanilla

Vanilla Frosting

- ½ cup solid vegetable shortening
- ½ teaspoon vanilla extract
- 2 cups sifted confectioners' sugar
- 1 tablespoon light corn syrup
- 2 tablespoons milk
- Orange gel food color
- Green gel food color

Directions

Muffies

1. Preheat oven to 350°F. Line baking sheet with parchment paper or silpat.
2. In a medium bowl, sift together the flour, baking powder, baking powder, cinnamon, ginger, allspice, and nutmeg.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat together the sugar and butter on low until combined. Add the pumpkin, egg, and vanilla and beat until combined.
4. Turn off the mixer and scrape down the sides of the bowl. Return the mixer to low speed and add in the flour in small additions (about ½ cup at a time). Scrape down the sides as necessary.
5. Drop the batter onto the prepared cookie sheet, about 2 tablespoons at a time, spacing them 2 inches apart.
6. Bake for about 15 minutes or until the tops are firm to the touch. Allow to cool on the sheet for about 5 minutes before transferring to a cooling rack to cool completely.

Vanilla Frosting

1. In a large bowl, beat together the shortening and extract with a hand mixer.
2. Add in 1 cup of sugar and beat until smooth. Repeat with the remaining cup of sugar*.
3. Add the corn syrup and milk and beat until smooth.
4. Remove about ⅓ of the frosting into a medium sized bowl. This will be used to make the green frosting. Add a tiny bit of green food coloring and beat until a cohesive color is formed. Repeat until a desired color is

THE P•K•P WAY

reached. Place in a pastry bag fitted with a large round tip.

5. Make the orange frosting with the remaining $\frac{2}{3}$ of the frosting. Add a tiny bit of orange food coloring and beat until a cohesive color is formed. Repeat until a desired color is reached. Place in a pastry bag fitted with a round tip).

To Frost

1. With the orange frosting, pipe a ring around the top of the muffie, leaving a circle about $\frac{1}{2}$ -inch in diameter in the middle.
2. Drag the orange frosting down the side of the muffie with an offset spatula. Continue around the entire muffie**.
3. Fill the circle at the top with a dollop of green frosting.

Notes

*It will be very dry and crumbly.

**For easy handling, I held the muffie with my fingertips, placing my thumb under the muffie and one finger in the circle.