

Caramel Stuffed Spiced Pumpkin Muffins by Lynn's Recipes



Caramel Stuffed Spiced Pumpkin Muffins, a quick and easy 3 ingredient muffin recipe. This is great if you have last minute function to take something to. Adapted from Pinterest. Makes 12 muffins.

Ingredients:

- 1 (15 ounce) can pumpkin puree
- 1 box Spice Cake Mix
- 12 caramel candies, unwrapped

Preheat oven to 350°. Spray a muffin tin with cooking spray or use cupcake liners. Set aside.

Mix together the pumpkin and spice cake mix in a medium bowl until blended, not over mixing. The batter will be thick.

Using an ice cream scoop or spoon, divide the batter evenly into the 12 cups. Press one caramel square lightly into each cup. Do not press all the way to the bottom. Use a spoon to smooth batter over the caramel.

Bake in the 350° oven for about 17 minutes or until a toothpick inserted into the center of the muffin comes out clean.

Serve warm. If the caramels set, you can microwave them for a few seconds before serving.

[Link to Homemade Spice Cake Mix](#)

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