



Mini Pumpkin Cakes

 Vegetarian

READY IN



104 min.

SERVINGS



30

CALORIES



211 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.8 cup butter softened
- 1.5 cups pumpkin canned
- 1 Leaves caramel stems (optional, instructions below)
- 8 oz cream cheese softened
- 2 large eggs
- 3 cups flour all-purpose

- 1 teaspoon pumpkin pie spice
- 30 servings caramel-rum glaze
- 0.5 teaspoon salt
- 2 cups sugar
- 30 servings vanilla glaze
- 0.5 teaspoon vanilla extract

Equipment

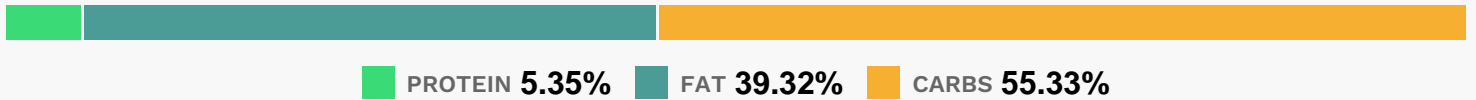
- frying pan
- oven
- knife
- hand mixer
- rolling pin

Directions

- Preheat oven to 350
- Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy.
- Add eggs, 1 at a time, beating just until blended after each addition. Stir in pumpkin and vanilla.
- Combine flour and next 4 ingredients; gradually add to butter mixture, beating at low speed just until blended. Spoon batter into 2 lightly greased pumpkin-shaped muffin pans, filling three-fourths full.
- Bake at 350 for 24 to 26 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 5 minutes.
- Remove from pans to wire racks, and cool completely (about 30 minutes).
- Cut rounded tops off muffins to make them flat. Invert top muffins onto bottom muffins, forming pumpkins.
- Drizzle Caramel-Rum Glaze over pumpkins. Decorate with Caramel Stems, Leaves, and Vines, if desired.

- *Vanilla Glaze may be substituted.
- CAMEL STEM: Press 1 caramel between fingers, lengthening to 1 1/2 to 2 inches to form a stem. Curl stem gently.
- Roll caramels into 2-inch squares on a flat surface, using a rolling pin.
- Cut into leaves, using a paring knife. Gently press tips of leaves to flatten, if desired. Score leaves, using a paring knife. Pinch bottoms of leaves together.
- Cut 1 caramel into 3 equal pieces. Squeeze each piece gently to flatten, and roll between hands or on a flat surface into a long thin rope. Twist ends to curl.
- Note: We tested with Wilton Dimensions Multi-Cavity Mini Pumpkin Pans. Only have one pan?
- Bake batter in two batches, washing and drying pan between batches.

Nutrition Facts



Properties

Glycemic Index:13.14, Glycemic Load:16.36, Inflammation Score:-8, Nutrition Score:4.882608719494%

Nutrients (% of daily need)

Calories: 211.03kcal (10.55%), Fat: 7.73g (11.89%), Saturated Fat: 4.59g (28.69%), Carbohydrates: 24.48g (8.16%), Net Carbohydrates: 23.78g (8.65%), Sugar: 14.21g (15.79%), Cholesterol: 32.24mg (10.75%), Sodium: 130.38mg (5.67%), Alcohol: 5.38g (100%), Alcohol %: 9.59% (100%), Protein: 2.37g (4.73%), Vitamin A: 2168IU (43.36%), Selenium: 6.1µg (8.72%), Vitamin B1: 0.11mg (7.04%), Folate: 26.78µg (6.69%), Vitamin B2: 0.11mg (6.31%), Manganese: 0.12mg (6.08%), Iron: 0.85mg (4.74%), Vitamin B3: 0.8mg (4.01%), Phosphorus: 36.08mg (3.61%), Fiber: 0.7g (2.81%), Vitamin E: 0.37mg (2.47%), Vitamin K: 2.58µg (2.46%), Vitamin B5: 0.2mg (2.05%), Calcium: 20.31mg (2.03%), Copper: 0.04mg (2%), Magnesium: 7mg (1.75%), Potassium: 57.23mg (1.64%), Zinc: 0.2mg (1.36%), Vitamin B6: 0.02mg (1.16%)