



# Easy Pumpkin Spice Muffins with Cake Mix

## The Smell of Fall in a Muffin Tin

The first time I made these muffins, my kitchen smelled like cinnamon and nutmeg. It reminded me of my grandma's pumpkin pies. The warm scent wrapped around me like a cozy scarf. **Ever wondered how two ingredients could taste like a hug?** These muffins prove simple can be magical. One bite, and you'll feel like autumn just walked in.

## My First Batch Was a Happy Mess

I forgot to spray the liners, and half the muffins stuck. But the ones that survived? Pure gold. My neighbor knocked on the door, asking what smelled so good. **Cooking isn't about perfection—it's about**

**sharing joy.** Now I double-check the spray bottle. Who's your favorite person to bake for?

## Why These Muffins Work

- The pumpkin keeps them moist for days, no eggs needed. - Cake mix adds just the right spice blend—no guessing. **Which flavor combo surprises you most?** Pumpkin and cake mix sound odd but taste like destiny. Try them warm with a dab of butter.

## A Short History of Pumpkin Spice

Pumpkin spice dates back to colonial America. Settlers mixed native pumpkin with spices from trade routes. \*Did you know?\* The first pumpkin pies were baked in hollowed-out pumpkins. This recipe skips the fuss but keeps the heart. Share your favorite fall food memory below!



## Easy Pumpkin Spice Muffins with Cake Mix

### Ingredients:

Ingredient	Amount	Notes
Pumpkin puree	1 (15 oz) can	
Spice cake mix	1 (15.25 oz) box Dry mix	
Cooking spray	As needed	For greasing muffin tin
Baking cups (optional)	12	If using liners

## Easy Pumpkin Spice Muffins in a Flash

### Step 1

See also Soft Chewy Chipless Cookie Delight  
Preheat your oven to 375°F. Grab a muffin tin and spray it well. Lining with cups? Give them a quick spray too. Sticky muffins are no fun.

**Step 2** Dump the pumpkin and cake mix into a big bowl. Fold them together with a spatula. No need for eggs or oil—just these two. The mix will look dry at first.

**Step 3** Use a mixer to whip the batter fluffy. By hand works but takes elbow grease. The batter stays thick—that's normal. \*(Hard-learned tip: Scrape the bowl's sides often for even mixing.)\*

**Step 4** Scoop batter into the tin, filling each cup halfway. Bake 18-20 minutes until a toothpick comes clean. Don't overbake—they dry out fast.

**Step 5** Let muffins cool in the pan for 5 minutes. Move them to a rack to avoid soggy bottoms. Patience pays off here.

**Step 6** Store cooled muffins in a sealed bag or container. Freeze extras for busy mornings. Thaw at room temp or microwave briefly.

**What's your go-to muffin add-in? Chocolate chips or nuts? Share below!**

**Cook Time:** 18 minutes **Total Time:** 38 minutes **Yield:** 12 muffins  
**Category:** Breakfast, Snacks

## 3 Fun Twists on Pumpkin Spice Muffins

**Cream Cheese Swirl** Drop spoonfuls of sweetened cream cheese into the batter before baking. Swirl with a knife for marbled magic.

**Chocolate Chunk Upgrade** Fold in dark chocolate chunks for a rich twist. Kids (and adults) will beg for seconds.

**Crunchy Streusel Topping** Mix flour, brown sugar, and butter for a crispy crown. Sprinkle over batter pre-bake.

**Which twist would you try first? Vote in the comments!**

## Serving Up Cozy Vibes

Pair muffins with whipped honey butter or apple butter. Serve warm with a dollop of yogurt.

See also Sweet Potato Casserole with Pecans and Marshmallows

Sip spiced chai tea for a caffeine-free treat. Prefer boozy? Try pumpkin ale or a splash of bourbon in coffee.

**Which would you choose tonight—tea or a cozy cocktail?**



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### Keep Them Fresh or Freeze for Later

These muffins stay moist for 3 days in an airtight container. For longer storage, freeze them. Just pop one in the microwave for 15 seconds when cravings hit. \*Fun fact\*: I once forgot a batch in my freezer for months—still tasted great! Batch-cooking? Double the recipe and freeze half. Why this matters: Fresh-baked flavor anytime beats store-bought snacks. Do you prefer room-temp muffins or warmed-up?

### Fix Common Pumpkin Muffin Problems

Too dense? Overmixing is the culprit—fold gently until just combined. Sticking to liners? That quick spray of nonstick oil saves the day. Dry muffins? Check your oven temp with a cheap thermometer. Why this matters: Small tweaks make big differences in texture. Share your worst muffin fail—we've all had one!

### Your Questions, Answered

**Q: Can I use gluten-free cake mix?** A: Yes! Swap in a gluten-free spice mix—texture stays fluffy. **Q: How far ahead can I make these?** A: Bake and freeze for up to 3 months. Thaw overnight. **Q: What if I don't have pumpkin puree?** A: Try mashed sweet potato—adds similar moisture and spice. **Q: Can I halve the recipe?** A: Absolutely. Use half the can of pumpkin and mix. **Q: Why use a mixer if the batter is thick?** A: It adds air for lighter muffins. Elbow grease works too!

## Bake, Share, and Enjoy

These muffins are my fall go-to—simple, cozy, and foolproof. Tag **Savory Discovery on Pinterest** with your creations. Did you try any fun twists?

See also Generational Rhubarb Cake Delight

Happy cooking! —Elowen Thorn.

**You need to try !**



[Savorydiscovery.com](http://Savorydiscovery.com)

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# Easy Pumpkin Spice Muffins with Cake Mix

Author: Elowen Thorn



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Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **18 minutes**

Rest time:



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Total time: **38 minutes**



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Servings: **12 servings**



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Calories: **kcal**

**Best Season: Summer**

## **Description**

Easy and delicious pumpkin spice muffins made with cake mix for a

quick and flavorful treat.

## Ingredients

- 1 (15 ounce) can pumpkin puree
- 1 (15.25 ounce) box spice cake mix

## Instructions

1. Preheat oven to 375°F. Spray a muffin tin with cooking spray or line with baking cups. If using paper liners, give them a little spritz of nonstick spray to prevent sticking.
2. In a large bowl, use a spatula to fold together pumpkin and dry cake mix.
3. Use an electric mixer to ensure the batter is fluffy and completely combined. It will be thick. This can also be done by hand but will take longer.
4. Use a scoop to fill prepared muffin pan with batter. Bake for 18-20 minutes or until a toothpick inserted in the center comes out clean.
5. Cool in pan for about 5 minutes, then remove muffins to a wire rack to finish cooling.
6. Store in an airtight container or zip-top bag in the freezer and thaw as needed.

## Notes

For extra flavor, add a sprinkle of cinnamon or nutmeg on top before baking.

Keywords:Pumpkin, Spice, Muffins, Cake Mix, Easy