

# Pumpkin Spice Blossoms

## Ingredients:

1 box spice cake mix	2 cups powdered sugar
3 eggs	3 Tbs. skim milk
1 cup water	1/4 tsp cinnamon
1 cup canned pure pumpkin (not pie pumpkin)	Cooking spray



## Directions:

Preheat the oven to 350°.

Combine cake mix, water, pumpkin and eggs in a bowl and mix until well combined with no lumps.

Spray pan with cooking spray. Fill each muffin tin with 1 Tbs. of batter.

Bake for 10 minutes or until cakes spring back when touched.

Whisk together cinnamon, powdered sugar and milk to form a glaze.

While the cakes are still warm, dip them top-side down in the glaze and cool on a wire rack.

Sprinkle with cinnamon (optional)

Calories per serving: 24

Fat per serving: 0

Sugar per serving: 4g

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