Pumpkin Muffins with Vanilla Pudding and Cinnamon

czas przygotowania: **90 min**

poziom trudności: **średni**



Soft, moist pumpkin muffins with a delicate vanilla flavour and warming notes of cinnamon and nutmeg. Gellwe Vanilla Flavour Pudding Mix gives the muffins a wonderfully tender texture, while a light mascarpone cream, crunchy walnuts and cinnamon sticks provide the perfect finishing touch. A delicious autumn treat for any occasion.

Składniki

For the pumpkin muffins:

- Spelt flour – 115 g
- Pumpkin purée – ½ cup
- Gellwe Vanilla Flavour Pudding Mix – 1 sachet
- Sugar – ⅛ cup
- Butter – 60 g
- Egg – 1
- Thick natural yoghurt – 2 tbsp
- Gellwe Baking Powder – 1 tsp
- Ground cinnamon – 1 tsp
- Ground nutmeg – ¼ tsp

For the mascarpone cream:

- Mascarpone – 100 g
- Double cream (30–36% fat) – 200 ml
- Icing sugar – 2 tbsp

For decoration:

Sposób przygotowania

- Cinnamon sticks – for decoration
- Walnuts – for sprinkling