

Impossible Pumpkin Pie Cupcakes (GF)

2/3 cup gluten free Bisquick
2 teaspoons pumpkin pie spice
1/4 teaspoon salt
1- 15 oz. can pure pumpkin
1/2 cup granulated sugar
1/4 cup light brown sugar
2 large eggs
3/4 cup evaporated milk
1 teaspoon vanilla extract
whipped cream (optional)

1. Preheat oven to 325 degrees. Line a 12 cup muffin tin with parchment paper, silicone, or foil liners. Spray liners with non stick spray.
2. In a medium bowl, whisk together the Bisquick, pumpkin pie spice, and salt.
3. In a large bowl, whisk together the pumpkin, sugars, eggs, evaporated milk, and vanilla extract.
4. Pour dry ingredients into wet ingredients and whisk just until combined. Do not over mix.
5. Fill each muffin cup with about 1/3 cup of batter.
6. Bake for about 42 to 44 minutes, or until tops are set and dry enough that you can touch them lightly. A toothpick will come out with a few moist crumbs attached.
7. Set muffin tin on a wire rack to cool for 5 to 10 minutes. As soon as you can handle the cupcakes, remove them from the pan and let them finish cooling on the wire rack.
8. Serve at room temperature or cold, topped with whipping cream (optional). Sprinkle whipping cream with pumpkin pie spice if desired. Cover and refrigerate leftovers. These keep (covered and refrigerated) very well for several days. May be even better the next day, so definitely can be made ahead of time.

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Cook's Notes: I adapted this recipe from a regular (not gluten free) recipe that can be found everywhere on the internet. Every site's comments said that the cupcakes fell. When I see a cake recipe that consistently falls, one of the first things I try is lowering the temperature. The original recipes call for baking at a temperature of 350. That's why this recipe calls for baking at 325 degrees. I had no trouble with these cupcakes falling.

Also, the other sites' comments indicated that the cupcakes had a tendency to stick when baked in regular liners, and silicone or foil liners were recommended. I used sprayed parchment liners one time, and sprayed foil liners another time, and had no sticking at all.