

## **Pumpkin Muffins**

(Adapted from Tastemade)

### For the Pumpkin Pull-Apart Muffins:

1 can biscuit dough (about 16 to 20 ounces)  
½ cup pumpkin purée  
¼ cup butter, melted  
4 tablespoons sugar, divided  
2 teaspoons ground cinnamon, divided  
½ teaspoon ground nutmeg  
¼ cup pecans, roasted and chopped  
2 tablespoons sugar  
1 teaspoon cinnamon

Preheat oven to 350 degrees.

In a large bowl, add pumpkin purée, melted butter, 2 tablespoons sugar, 1 teaspoon cinnamon, and nutmeg. Stir until smooth and combined. Set aside.

In a small bowl, add remaining 1 teaspoon cinnamon and 2 tablespoons sugar, then mix to combine.

Next, open biscuit dough and separate all of the pre-cut pieces. Cut each round into 4 equal pieces. Shape each piece into a small round disk about 2 ½ inches wide.

On a lightly floured cutting board, transfer the dough pieces. Add about 1 teaspoon of the mixture to the center of each piece of dough, and spread evenly to the edges.

Stack 5 dough pieces on top of each other, and place sideways into a sprayed muffin pan.

Brush with melted butter and sprinkle with the cinnamon sugar mix.

Bake 15 to 20 minutes until golden brown. Remove from the oven and cool.

Drizzle over cooled muffins and garnish with chopped pecans.

### For the Icing:

1 cup powdered sugar  
2 to 3 tablespoons milk  
½ teaspoon vanilla

Whisk together powdered sugar, milk, and vanilla. Stir well.