

Pumpkin Cream Cheese Cupcakes

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Recipe adapted from Megan Fox Unlocked on YouTube

Makes 27 Cupcakes

Blue – 2 points for 1, 4 points for 2

Purple – 2 points for 1, 4 points for 2

Green – 2 points for 1, 5 points for 2

Cupcakes

- 1 box Sugar Free Yellow Cake Mix
- 21 oz pure pumpkin puree
- 4 oz (one single serve) unsweetened applesauce
- 3 eggs
- 2 tsp cinnamon (OR 2 tsp pumpkin pie spice – see notes below)
- 1 tsp baking soda

Cream Cheese Filling

- 6 oz whipped cream cheese
- 1/2 cup zero calorie sugar replacement (I use Lakanto Monkfruit)
- 1 egg
- pinch salt
- 108 pieces Lilys chips – optional

Cupcakes

1. In a large mixing bowl, combine cake mix, pumpkin, applesauce, eggs, cinnamon and baking soda
2. Mix on low for 30 seconds and then medium for 2 minutes
3. Spray muffin pans with non stick spray. I do not recommend using liners, without the fat of the oil in the batter, the cupcakes will stick to the paper liners
4. Fill each of the muffin tins about 1/2 to 2/3 full. I use this [large scoop](#) to fill the pans perfectly. Set aside

Cream Cheese Filling

1. In a clean bowl, combine cream cheese, egg, sugar and salt.
2. Mix well with an electric mixer.

Assembly and Baking

1. Place about 1 1/2 teaspoons of filling on top of each cupcake batter, pressing down a bit in the middle.
2. Bake at 350 for 20 minutes. Let cool 5 minutes and remove to wire rack to finish cooling.
3. See notes below for different preparation

If you want more of a “pumpkin spice” flavor, use pumpkin pie spice in place of the cinnamon.