



Cream Cheese Icing

Equipment:	Ingredients:
Medium Mixing bowl Small bowl Electric beaters Knife Small chopping board Juicer Scales Measuring cups Spoons	225g Cream Cheese 2-3 cups Icing Sugar 60g Butter Juice of 1 lemon ½ to 1 cup of Pepitas (Pumpkin Seeds)

Instructions:

Place cream cheese, butter and lemon juice in a bowl.

Using an electric beater, mix until pale.

Gradually add the icing sugar, mixing until combined.

Icing the Pumpkin Spiced Muffins

Allow the muffins to cool.

Spread a small spoonful of icing onto each muffin.

Sprinkle a small amount of pepita seeds on each muffin to decorate.

Enjoy