



SEPTEMBER



Mini Pumpkin Pie Cupcakes

Ingredients

- 1 15 oz can pumpkin puree
- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup evaporated milk
- 2/3 cup all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- Whipped cream



Instructions:

Preheat your oven to 350 degrees Fahrenheit.

Line a 12-cup muffin tin with silicone liners or foil-lined cupcake liners sprayed with cooking spray (paper liners make it difficult to remove when cooked). Or just spray the cups with nonstick cooking spray. These methods make it easy to take the cupcake out after it's cooked.

Mix the pumpkin, sugar, brown sugar, eggs, vanilla extract, and milk in a large bowl. Add the flour, pumpkin spice, salt, baking powder, and baking soda to the mixture and stir until all ingredients are incorporated.

Fill each muffin cup with 1/3 cup of the mixture. Bake for 20 minutes.

Cool cupcakes in the pan for 20 minutes, then remove and chill in the fridge for 30 minutes.

Top with whipped cream and sprinkle pumpkin pie spice on top.

Enjoy!

DATES TO REMEMBER

Sept 1st: Labor Day!
CAMP IS CLOSED

Sept 4th: National Wildlife Day

Sept 8th: International Literacy Day

Sept 14th: National Coloring Day

Sept 20th: National Cleanup Day

Sept 21st: World Gratitude Day

Sept 22nd: First Day of Fall!

Sept 27th: International Family Day



Extra Activities @ Caughtlin Club



Piano Lessons

Guitar Lessons

Tennis Lessons



Birthdays

Adelaide: 10 Years Old

Coral: 9 Years Old

Adelynn: 6 Years Old

Ariana M: 6 Years Old

Emma R: 6 Years Old

Olivia: 6 Years Old

Amarylis: 7 Years Old



Curriculum Themes

- 1: Fall Harvest
- 2: Fire Safety
- 3: Fall Weather
- 4: Leaves & Trees