

Pumpkin Muffins

Prep Time: 20 min Cook Time: 30-33 min

Ingredients:

15 oz. can of unsweetened pumpkin
1 c. flavorless oil
3 ½ cups flour
1 c. brown sugar
1 c. white sugar
4 eggs
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. fresh grated Nutmeg (or pre-ground; either way)
2 tsp. ground cinnamon
½ tsp. ground ginger
½ tsp. espresso powder
1 tsp. vanilla

Begin by putting all of your dry ingredients and spices (except sugars) into a large bowl, and whisk together. In another large mixing bowl, put your oil, eggs, sugars, and vanilla. Mix together well until light and fluffy, and then add pumpkin. Mix in pumpkin until well combined. Next, start adding your dry ingredients to the pumpkin mixture ½ cup or so at a time. Just mix until well combined; try not to over-mix batter. Fill sprayed or buttered muffin tins ¾ of the way up. Bake in 350-degree oven for 30-33 minutes, or until an inserted toothpick comes out clean. Makes 20-24 muffins. Enjoy! ☺