

Pumpkin Muffins

Yield: 12 muffins

Prep Time: 0:15:00

Cook Time: 0:22:00

Total Time: 0:37:00

1. Preheat oven to 425°F. Line a standard 12-cup muffin tin with paper liners.

2. In a large bowl, whisk together the flour, baking soda, cinnamon, pumpkin pie spice, ginger, and salt until well combined.

- 220 g All-Purpose Flour
- 1 tsp Baking Soda
- 1 1/2 tsp Cinnamon
- 1 1/2 tsp Pumpkin Pie Spice
- 1/4 tsp Ground Ginger
- 1/2 tsp Table Salt

3. In a medium bowl, whisk together the oil, granulated sugar, and brown sugar until combined. Add pumpkin puree, eggs, and milk, whisking until smooth.

- 120 ml Vegetable Oil
- 100 g Granulated Sugar
- 100 g Brown Sugar
- 340 g Pumpkin Puree
- 2 each Eggs
- 60 ml Milk

4. Make a well in the center of the dry ingredients. Pour in the wet ingredients and fold together gently with a rubber spatula just until no dry flour remains. Do not overmix.

5. Divide batter among the prepared muffin cups, filling each to the top.

6. Bake at 425°F for 5 minutes, then, without opening the oven door, reduce temperature to 350°F. Continue baking for 16-17 minutes, or until a toothpick inserted into center comes out clean.

7. Let cool in pan for 5 minutes, then transfer to wire rack to cool completely.