RECIPE

Pumpkin Muffins

Moist, spiced pumpkin muffins from one bowl, a breakfast that freezes well.

MAKES

12 muffins US Metric

TOTAL

45 min

Ingredients

- [ ] 1 ¾ cups all-purpose flour
- [ ] ¾ cup sugar
- [ ] 3 tbsp light brown sugar, packed
- [ ] ¾ tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ½ tsp table salt
- [ ] 2 tsp pumpkin pie spice
- [ ] 1 cup canned pumpkin purée, plain
- [ ] ⅓ cup vegetable oil
- [ ] 2 large eggs
- [ ] 3 tbsp milk
- [ ] 1 tsp vanilla extract
- [ ] 12 paper muffin liners

Method

1. Heat the oven to 400 °F with a rack in the middle. Line a 12-cup muffin tin with paper liners.
2. In a large bowl, whisk the pumpkin, oil, eggs, milk, vanilla and both sugars until smooth.
3. Sprinkle the flour, baking powder, baking soda, salt and pumpkin pie spice over the top. Stir just until no dry flour shows.
4. Divide the batter among the 12 cups, about ¼ cup each.
5. Bake 18 to 22 minutes, until the tops spring back and a toothpick in the middle comes out clean.
6. Cool 5 minutes in the tin, then move to a rack.