**Pumpkin Muffins**

\*Makes 12 muffins

**Ingredients:**

2 eggs 375 ml white flour, sifted

200 ml canned pumpkin 250 ml white sugar

175 ml vegetable oil 5 ml nutmeg, 5 ml ginger, 5 ml cloves

10 ml cinnamon 5 ml baking powder

2 ml salt 5 ml baking soda

 25 ml brown sugar (for top)

**Directions:**

1. Put oven rack in the middle position and preheat oven to 350°F. Put liners in muffin cups. Stir together flour, salt, baking powder, and baking soda in a small bowl.
2. Whisk together pumpkin, oil, and eggs in a large bowl. Next, add spices and white sugar and stir until smooth.
3. Stir in flour mixture **until just combined**. Do not over stir, batter should be lumpy.
4. Divide batter among the muffin cups (each should be about ¾ full), then sprinkle tops with brown sugar. Bake until puffed and golden brown, approximately 25-30 minutes. A toothpick inserted into the centre of a muffin should come out clean.
5. Cool in pan for 5 minutes, then transfer muffins to a cooling rack. Serve with hot apple cider.