

Pumpkin Muffins

*Makes 12 muffins



Ingredients:

2 eggs

200 ml canned pumpkin

175 ml vegetable oil

10 ml cinnamon

2 ml salt

375 ml white flour, sifted

250 ml white sugar

5 ml nutmeg, 5 ml ginger, 5 ml cloves

5 ml baking powder

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 $\frac{3}{4}$ 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.