

Pumpkin Muffins

Ingredients

- 1 $\frac{3}{4}$ cup (219g) all purpose flour
 - 1 tsp baking soda
 - 2 tsp cinnamon
 - $\frac{1}{2}$ tsp ground nutmeg
 - $\frac{1}{4}$ tsp ground allspice
 - $\frac{1}{2}$ tsp ground ginger
 - $\frac{1}{4}$ tsp ground cloves
 - $\frac{1}{2}$ tsp salt
 - $\frac{1}{2}$ cup (100g) packed light or dark brown sugar
 - $\frac{1}{2}$ cup (100g) granulated sugar
 - $\frac{1}{2}$ cup vegetable oil
 - 1 $\frac{1}{2}$ cups (340g) pureed pumpkin
 - 2 large eggs, at room temperature
 - $\frac{1}{4}$ cup whole milk, or milk of choice
1. Preheat the oven to 425 degrees and spray a 12 cup muffin tin with cooking spray or line with cupcake liners.
 2. In a large bowl, whisk together the flour, baking soda, spices, and salt. In a medium bowl, combine the sugars, oil, pumpkin puree, eggs and milk, whisking until thoroughly combined.
 3. Add wet ingredients to the dry ingredients and stir to incorporate, do not over mix.
 4. Spoon the batter into the prepared muffin pan, filling all the way to the top.
 5. Bake for 5 minutes at 425 then reduce the oven temperature to 350 degrees and continue to bake for another 15-17 minutes or until a toothpick comes out clean.
 6. Remove from the oven and allow to cool in the pan for 5 minutes, then move to a wire cooling rack to cool completely.

Equipment

- Large bowl
- Medium bowl
- Measuring Spoons/Cups
- Small Whisk
- Silicone spatula
- 12 cup muffin tin
- Cooking spray or cupcake liners
- Large Spoon or $\frac{1}{2}$ cup disher
- Wire cooling rack
- Plate for serving