

# Pumpkin Muffins

## Ingredients

- 2 eggs
- 3/4 cup brown sugar, firmly packed
- 1 cup cooked, sieved pumpkin
- 1/4 cup milk
- 4 Tbsp melted butter or margarine
- 2 cups sifted all-purpose flour
- 1/2 tsp salt
- 1/2 tsp soda
- 1 1/2 tsp baking powder
- 1/2 tsp ginger
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 cup coarsely chopped nuts (optional)
- 1/2 cup coarsely chopped raisins (optional)

## Instructions

1. Beat eggs in mixing bowl. Beat in sugar until light and fluffy.
2. Stir in pumpkin, milk, and melted butter or margarine.
3. Sift flour with dry ingredients and stir in with raisins and nuts, if desired, stirring just enough to moisten flour. Do not beat or overstir.
4. Fill greased muffin pans 1/2 full or use fluted paper cupcake containers set in muffin pans.
5. Bake at 375 degrees for about 15 minutes or until muffins test done when pressed lightly on top with finger tip.
6. Yields about 18 medium-size muffins.

## PUMPKIN MUFFINS

- 2 eggs
- $\frac{3}{4}$  cup brown sugar, firmly packed
- 1 cup cooked, sieved pumpkin
- $\frac{1}{4}$  cup milk
- 4 tablespoons melted butter or margarine
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon soda
- 1  $\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon ginger
- $\frac{1}{2}$  teaspoon cinnamon
- 1 2 teaspoon nutmeg
- $\frac{1}{2}$  cup coarsely chopped nuts (optional)
- $\frac{1}{2}$  cup coarsely chopped raisins (optional)

Fill greased muffin pans  $\frac{1}{2}$  full or use fluted paper cupcake containers set in muffin pans. Bake at 375 degrees for about 15 minutes or until muffins test done when pressed lightly on top with finger tip. Yields about 18 medium-size muffins.

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