

Pumpkin Muffins

Prep Time: 10 minutes

Cook Time: 25 minutes

Difficulty: Beginner

Serves: 4

**Attributed: Draeger's
Market**



Ingredients:

- 1 2/3 Cups All-Purpose Flour
- 2 Large Eggs
- 3/4 Cup Granulated Sugar
- 1/2 Cup Brown Sugar
- 1 1/4 Cups Pumpkin Purée
- 1/2 Cup Vegetable Oil
- 1/4 Cup Milk
- 1 Tsp Baking Soda
- 1 1/4 Tsp Ground Cinnamon
- 1/4 Tsp Ground Nutmeg
- 1/4 Tsp Allspice
- 1/4 Tsp Ground Clove
- 1/2 Tsp Salt
- Optional:
 - 3/4 Cup Semi-Sweet Chocolate Chips
 - 1/2 Cup Raisins
 - 1/2 Cup Pecans
 - 1/2 Tsp Ground Ginger

Directions:

Preheat your oven to 375°F and grease your muffin tin or add muffin liners. In a large mixing bowl or a mixer, whisk together the dry ingredients: flour, granulated sugar, brown sugar, baking soda, cinnamon, ginger, nutmeg, allspice, ground clove, and salt. In a separate smaller bowl, mix together the eggs, vegetable oil, milk, and pumpkin purée, and combine thoroughly.

Next, gently mix the wet ingredients in with the dry ones. If adding one of the optional ingredients, this is the time to introduce them to the batter. Divide the batter among the muffin cups. Bake for 16-22 minutes, until you can insert a toothpick and pull it out without any batter sticking to it. Allow the muffins to cool for 5-10 minutes in the pan and then transfer them to a wire rack to cool the rest of the way. Serve fresh, or freeze for up to a month!