



## pumpkin spice muffins;

1. (puhmp-keen spyce muh-finz) *noun*. Moist, fluffy pumpkin muffins with pumpkin spice choco-chips.
2. Produces 12 servings.
3. Preparation 60 mins.
4. Oven temperature set to 375.

### Ingredients;

- |                                     |  |
|-------------------------------------|--|
| 1 <sup>3</sup> / <sub>4</sub> flour | 1 c. brown sugar, packed                     |
| 1 tsp. baking powder                | 1 Tbsp. cinnamon                             |
| 1 tsp. salt                         | <sup>1</sup> / <sub>2</sub> tsp. baking soda |
| 1 15oz can pumpkin puree            | 2 eggs                                       |
| 1 Tbsp. milk                        | <sup>1</sup> / <sub>2</sub> canola oil       |
|                                     | 1 tsp. vanilla                               |

### Instructions;

1. Line a muffin tin with paper liners.
2. In a bowl, add flour, brown sugar, cinnamon, baking powder, baking soda, and salt, and mix gently.
3. Add the eggs, pumpkin puree, canola oil, milk, and mix to combine until smooth.
4. Using a spoon, add the mixture into each muffin tin cup. They will fill the cups most of the way to make big muffins.
5. Bake for 25-30 minutes or until a toothpick comes out clean.