



# Pumpkin Spiced Muffins

Equipment:	Ingredients:
Large Mixing bowl	1 $\frac{3}{4}$ cups Plain Flour
Small mixing bowl	1 teaspoon Baking Powder
Wooden spoon	1 teaspoon Baking Soda
Spoons	1 $\frac{1}{2}$ teaspoons Pumpkin Pie Spice
Measuring spoons	1 $\frac{1}{2}$ teaspoons Cinnamon
Measuring cups	$\frac{1}{2}$ teaspoon Salt
Muffin cases	1 $\frac{1}{2}$ cups Pumpkin Puree
Muffin tray	$\frac{1}{2}$ cup Brown Sugar
Fork	$\frac{1}{2}$ cup Sugar
	$\frac{1}{2}$ cup vegetable oil
	2 eggs, lightly beaten
	$\frac{1}{4}$ cup milk
	Olive oil spray

## Instructions:

Preheat oven to 180.C

Set out muffin papers on the muffin tray, spray lightly with olive oil spray.

In a large mixing bowl, add flour, baking powder, baking soda, pumpkin pie spice, cinnamon and salt. Mix well.

In a small mixing bowl, add pumpkin puree, sugars, oil, eggs and milk. Mix well.

Pour the wet ingredients into the dry ingredients. Mix together gently until all ingredients are combined.

Spoon the batter into the muffin cases to about  $\frac{3}{4}$  full.

Bake for about 20 minutes. Muffins will be ready when a skewer poked in the middle comes out clean and they are golden.

Allow to cool. Optionally, you can top the muffins with some cream cheese icing and pumpkin seeds.