

Pumpkin Muffins



Fresh from the garden: Pumpkin

Equipment:

metric measuring spoons
metric measuring cups
measuring scale
chopping board
cook's knife
wooden spoon
small bowl
small saucepan
medium bowl
large bowl
muffin trays
baking paper/ paper cupcake cases

Ingredients:

- 1 $\frac{1}{3}$ cups Self Raising Flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup sultanas
- 60g butter, melted
- $\frac{3}{4}$ cup pumpkin puree
- $\frac{1}{3}$ cup milk
- 1 egg, lightly beaten

- Sprinkle of raw sugar

Method (What to do):

1. Preheat the oven to 180 degrees.
2. Line muffin tins with paper cases.
3. Mash pumpkin and set aside.
4. Melt the butter in a small saucepan and set aside.
5. Lightly whisk eggs in a small bowl and set aside.

6. Combine the flour, sugar, salt, cinnamon and baking powder in a large mixing bowl.
7. Make a well in the center and add pumpkin puree, melted butter, eggs and milk.
8. Stir together.

9. Spoon mixture into small muffin tins.
10. Top each muffin with a sprinkle of raw sugar.
11. Bake for 20 mins at 180.
12. Leave to cool in trays for a few minutes before turning onto the cooling rack.

Makes 24-30