



THE J.M. SMUCKER CO.

Pumpkin Muffins

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 25 mins 24 N/A

Ingredients

- 3 cups (750 mL) **Five Roses® All Purpose Flour**
All Purpose Bleached White Flour
- 1 1/2 cups (375 mL) granulated sugar
- 2 tsp (10 mL) baking soda
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground cloves
- 4 eggs
- 1 1/2 cups (375 mL) Vegetable or Canola Oil
- 2 1/2 cups (625 mL) pumpkin purée

Directions

Step 1:

Preheat oven to 375 °F (190 °C).

Step 2:

Combine first 7 dry ingredients in large bowl.

Step 3:

Beat eggs, oil and pumpkin together until well blended. Stir into dry ingredients, mixing until blended. Spoon into greased muffin cups, filling 2/3 full.

Step 4:

Bake at 375 °F (190 °C) for 20-25 minutes, or until top springs back when lightly touched. Cool 10 minutes then remove from pan; transfer to racks; cool completely.

Recipe can be halved.

Images

