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

