



Pumpkin Pie Muffins

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

24

Description

I made this recipe this fall when I was craving something seasonal After trying other recipes that just lacked that homey pumpkinpie taste I decided to make my own It makes about 24 large muffins or 6 muffins and a loaf Even though they last well in the refrigerator you may want to halve the recipe for individuals or small families Add some cream cheese frosting and theyd make great cupcakes

Ingredients

- - 1 ½ cups whole wheat flour - 1 ½ cups all-purpose flour - 5 teaspoons pumpkin pie spice - 2 teaspoons baking soda - 1 ½ teaspoons salt - 1 (30 ounce) can pumpkin pie filling (such as Libby's®) - 3 cups white sugar
- or more to taste - ½ cup vegetable oil - ½ cup water - 4 large eggs

Instructions

1. Preheat oven to 330 degrees F (166 degrees C). Grease 24 muffin cups or line with paper liners. Mix whole wheat flour
2. all-purpose flour
3. pumpkin pie spice
4. baking soda
5. and salt together in a large bowl. Whisk pumpkin pie filling
6. sugar
7. oil
8. water
9. and eggs together in a separate bowl until just mixed. Stir flour mixture
10. about 1/4 cup at a time
11. into pumpkin mixture until batter is just combined. Fill muffin cups with batter just below the brims. Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean
12. about 30 minutes. Cool muffins on a wire rack.