



Perfect Pumpkin Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

14

Description

These moist muffins are packed with delicious pumpkin flavor with plenty of spice to make you drool while they cook My kids love these

Ingredients

— - cooking spray - 1 (15 ounce) can pumpkin puree - $\frac{3}{4}$ cup melted butter - $\frac{3}{4}$ cup brown sugar - $\frac{1}{4}$ cup water - 2 eggs - 1 teaspoon vanilla extract - 1 $\frac{3}{4}$ cups all-purpose flour - $\frac{1}{2}$ cup white sugar - 2 teaspoons pumpkin pie spice - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon baking powder

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease 14 muffin cups or line with paper liners sprayed with cooking spray. Allrecipes/Qi Ai Mix pumpkin puree
2. butter
3. brown sugar
4. water
5. eggs
6. and vanilla extract together in a large bowl. Allrecipes/Qi Ai Mix flour
7. white sugar
8. pumpkin spice
9. salt
10. baking soda
11. cinnamon
12. and baking powder together in a separate bowl. Pour into pumpkin mixture and mix until fully incorporated. Allrecipes/Qi Ai Spoon batter into the prepared muffin cups
13. filling each 3/4 full. Allrecipes/Qi Ai Bake in the preheated oven until muffins are slightly browned on top and spring back easily when pressed
14. 25 to 30 minutes. Allrecipes/Qi Ai