



Fresh Pumpkin Muffins

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

Fresh pumpkin puree makes for great tasting muffins. They're perfectly spiced with ground cloves, cinnamon, nutmeg, and allspice.

Ingredients

- 1 small sugar pumpkin
- seeded - 3 cups all-purpose flour - 2 cups white sugar - 2 teaspoons baking soda - $\frac{1}{2}$ teaspoon baking powder - 2 teaspoons ground cloves
- or to taste - 2 teaspoons ground cinnamon - 2 teaspoons ground nutmeg - 1 teaspoon ground allspice - 1 teaspoon salt - $\frac{1}{2}$ cup vegetable oil - 3 large eggs

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners. Split pumpkin in half. Remove seeds and strings. Place on baking sheet
2. cut-side down. Cover with foil and bake in preheated oven until tender
3. about 90 minutes. Remove pumpkin pulp and puree in blender. Measure out 2 cups pumpkin puree; set aside. Stir flour
4. sugar
5. baking soda
6. baking powder
7. cloves
8. cinnamon
9. nutmeg
10. allspice
11. and salt together in a large bowl. Beat 2 cups pumpkin puree
12. vegetable oil
13. and eggs together in a separate bowl. Stir pumpkin mixture into flour mixture until smooth. Scoop batter into prepared muffin cups
14. filling 3/4 full. Bake in the preheated oven for 20 to 25 minutes
15. until a toothpick inserted into the center of a muffin comes out clean. Dianne Cook's Note This recipe can also be made in a 9x5-inch loaf pan. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
16. about 50 minutes.