



Pumpkin Wheat Honey Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

These pumpkin and honey muffins are made with wholesome ingredients like whole wheat flour plump raisins and chopped walnuts Theyre good for breakfast brunch or a snack

Ingredients

— - ½ cup raisins - 1 ½ cups whole wheat flour - ½ cup packed brown sugar - 1 teaspoon pumpkin pie spice - ¾ teaspoon baking powder - ½ teaspoon baking soda - ½ teaspoon salt - 2 eggs - ¾ cup canned pumpkin purée - ½ cup vegetable oil - ½ cup honey - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 12-cup muffin pan or line with paper liners. Place raisins into a cup and add enough hot water to cover. Let stand for a few minutes to plump. Meanwhile
2. in a large bowl
3. stir together whole wheat flour
4. brown sugar
5. pumpkin pie spice
6. baking powder
7. baking soda
8. and salt. Make a well in the center; put eggs
9. pumpkin
10. oil
11. and honey into the well. Mix just until dry ingredients are absorbed. Drain excess water from raisins. Stir raisins and walnuts into batter
12. then spoon batter into the prepared muffin cups
13. filling each $\frac{2}{3}$ full. Bake in the preheated oven until the tops spring back when lightly touched
14. about 18 minutes. Cool in the pan before removing from cups.