

Blueberry Pumpkin Muffins

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

These are unexpectedly yummy And very good for you too

Ingredients

- - $\frac{3}{4}$ cup all-purpose flour - $\frac{3}{4}$ cup quick cooking oats - ? cup white sugar - 2 teaspoons baking powder - $\frac{3}{4}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon nutmeg - $\frac{1}{2}$ cup canned pumpkin - $\frac{1}{2}$ cup milk - 1 egg - $\frac{1}{4}$ cup butter
- melted - $\frac{3}{4}$ cup fresh blueberries or frozen blueberries
- thawed

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease and flour muffin pan or use paper liners. Mix the flour
2. oats
3. sugar
4. baking powder
5. salt
6. cinnamon
7. and nutmeg together in a mixing bowl until evenly blended. In a separate bowl
8. stir together the pumpkin
9. milk
10. egg
11. and butter. Gradually stir in the flour mixture
12. just until all ingredients are moistened. Fold in the blueberries. Spoon batter into muffin cups
13. filling to the top. Bake in preheated oven until tops spring back when lightly pressed
14. about 20 minutes.