

pumpkin muffins recipe

These cinnamon-spiced muffins from BBC Good Food will indulge your sweet tooth and make your kitchen smell divine.

What you'll need:

- 225 g plain flour
- 2 tsp baking powder
- 1 tbsp ground cinnamon (or 2 tsp pumpkin spice)
- 100 g caster sugar
- 50 g soft light brown sugar
- 200 g pumpkin puree (find recipe below)
- 2 large eggs
- 125 g slightly salted butter, melted



Method:

Step 1: Heat the oven to 200C/180C fan/gas 6. Line a 12-hole muffin tin with muffin cases. Mix the flour, baking powder, cinnamon and both sugars together in a large bowl. Break up any lumps of brown sugar by rubbing them between your fingers.

Step 2: Whisk the purée and eggs together in a jug, then add to the dry ingredients with the melted butter. Whisk for 1-2 mins with an electric hand whisk until just combined.

Step 3: Bake for 15 mins until golden and risen and a skewer inserted comes out clean. Lift onto a wire rack to cool completely. Will keep for three days in an airtight container.

<https://www.bbcgoodfood.com/recipes/pumpkin-muffins>

<https://www.bbcgoodfood.com/recipes/pumpkin-puree>