THE BEST EASY PUMPKIN MUFFINS



SERVINGS: 12 | PREP TIME: 10 MIN | COOKING TIME: 20 MIN

INGREDIENTS

- 2 eggs
- 1 teaspoon cinnamon
- 2 cups all purpose flour 1 cup brown sugar
- 1/2 teaspoon sea salt
- 115-ounce can pumpkin puree •
- ¹/₃ cup applesauce
- 1 teaspoon baking soda • 2 teaspoons pumpkin pie spice

• ¹/₃ cup milk DIRECTIONS

- 1. Preheat oven to 350 degrees, and grease a 12-cup muffin tin.
- 2. In a large mixing bowl, add the eggs, and beat slightly.
- 3. Add the remaining ingredients, and use a hand mixer to blend together until smooth. Batter may have some small lumps, but don't overmix.
- 4. Fill muffin cups almost to the tops with batter, then bake for 20
- minutes, or until toothpick inserted into center comes out clean. 5. Remove from oven, and allow to cool slightly, then remove from
- muffin tin, and serve.

Recipe from https://www.meatloafandmelodrama.com/best-easy-pumpkin-muffins



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Learn more at csshope.org/recipes



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