

THE BEST EASY PUMPKIN MUFFINS



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

INGREDIENTS

- 2 eggs
- 2 cups all purpose flour
- 1 cup brown sugar
- 1 teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- 1 teaspoon cinnamon
- ½ teaspoon sea salt
- 1 15-ounce can pumpkin puree
- ⅓ cup applesauce
- ⅓ 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>



Learn more at
csshope.org/recipes

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