



for Thanksgiving

Pumpkin Muffins

Bread

Source: *Cooking Light*

Ingredients:

- 2 ¼ cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 ½ teaspoons baking soda
- 1 teaspoon ground ginger
- ¼ teaspoon salt
- 1 cup golden raisins
- 1 cup packed brown sugar
- 1 cup canned pumpkin
- 1/3 cup buttermilk
- 1/3 cup canola oil
- ¼ cup molasses
- 1 teaspoon vanilla extract
- 2 large eggs
- Cooking spray
- 2 tablespoons granulated sugar

Method:

1. Preheat oven to 400 degrees Fahrenheit.
2. Combine flour, pumpkin pie spice, baking soda, ginger, and salt in a medium bowl, stirring well with a whisk.
3. Stir in raisins.
4. Make a well in the center of the mixture.
5. Combine brown sugar, canned pumpkin, buttermilk, canola oil, molasses, vanilla extract, and eggs, stirring well with a whisk in a separate bowl.
6. Pour sugar mixture into the well of the flour mixture. Stir just until moist.
7. Spoon batter into 18 muffin cups coated with cooking spray. Sprinkle the tops with granulated sugar.
8. Bake for 15 minutes or until a toothpick comes out clean.
9. Remove muffins from pans immediately and cool them on a wire rack.

Makes: 18 muffins