

Bakers Banquet



One-Bowl Pumpkin Muffins

Ingredients

Muffins

1 15-ounce can (1 3/4 cups) pumpkin puree
1/2 cup vegetable oil or canola oil
3 large eggs
1 2/3 cups granulated sugar
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1 teaspoon kosher salt
3/4 teaspoon ground cinnamon
1/4 teaspoon nutmeg, heaped
1/4 teaspoon ground ginger, heaped
2 1/4 cups all-purpose flour

Topping

2 tablespoons granulated sugar
2 teaspoons cinnamon

Directions

Heat oven to 350°F. Make sure your oven racks are not too close together because these muffins puff up really high. Spray 12 muffin cups with baking spray (If you have a second tray you can spray 2 additional cups because the recipe makes 14 muffins in all.)

In a large bowl whisk together the pumpkin, oil, eggs and sugar. Sprinkle the baking powder, baking soda, salt, cinnamon, and nutmeg over the mixture. Add flour and mix with a spoon or rubber spatula until just combined.

Using a measuring cup, drop 1/4 cup of batter into each muffin cup. Sprinkle the tops of the muffins with the prepared cinnamon sugar. You may have leftover cinnamon sugar.

Bakers Banquet



Bake for 23-25 minutes or until a skewer inserted into a muffin, comes out clean.

Cool completely in the pan. If you choose to take them out of the pan early its ok, you just take the chance that the cinnamon sugar may not completely adhere to the top.