

Pumpkin Spice Muffins



Ingredients

- 1 ¼ cup flour
- ¾ tsp baking powder
- ¾ tsp baking soda
- ¼ tsp salt
- 1 tsp cinnamon
- 1 tsp pumpkin pie spice
- ¼ tsp allspice
- 3 Tbsp softened butter
- ½ cup brown sugar
- 1 large egg
- ¾ cup pumpkin puree
- 1 tsp vanilla
- ½ cup water

Utensils

- 2 mixing bowls
- Whisk
- Measuring cups and spoons
- Muffin Tin
- Liners
- Nonstick cooking spray
- Hand mixer
- Spatula
- Cookie scoop



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°

Add muffin liners to muffin tin. If using reusable liners or no liners at all, spray tin with nonstick cooking spray.

Set aside.

Step 2: Dry Ingredients

Add all dry ingredients to a mixing bowl and whisk to combine.

This includes flour, baking powder, baking soda, salt, cinnamon, pumpkin pie spice, and allspice.

Step 3: Wet Ingredients

Add softened butter and brown sugar to another mixing bowl. Use hand mixer to cream together butter and sugar.

Add in egg, pumpkin, and vanilla and stir with spatula to combine.

Step 4: Combine

Pour dry ingredients into bowl with wet ingredients. Add water. Stir with spatula to combine. *Do not overmix.*

Using cookie scoop, evenly distribute batter into muffin tin.

Step 5: Bake

Bake muffins at 350° for 20 minutes.

Remove from oven and let cool.

Step 6: Finish & Enjoy!

Optional: dip tops of muffins into melted butter, then into cinnamon sugar for a yummy topping!

Enjoy!!



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Kitchen Safety Tips:

- Make sure to use an oven mitt when touching pans in the oven.
- Turn the oven off as soon as you are done using it.