

Pumpkin muffins



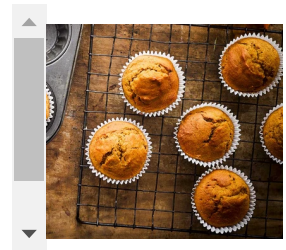
Prep: 15 mins
Cook: 15 mins



Easy



Serves 12



Ingredients

225g plain flour

2 tsp baking powder

1 tbsp ground cinnamon (or 2 tsp pumpkin spice)

100g caster sugar

50g soft light brown sugar

200g pumpkin purée (from a can or homemade – see 'goes well with' below)

2 large eggs

125g slightly salted butter, melted

Method

Step 1 Heat the oven to 200C/180C fan/gas 6. Line a 12-hole muffin tin with muffin cases. Mix the flour, baking powder, cinnamon and both sugars together in a large [bowl](#). Break up any lumps of brown sugar by rubbing them between your fingers.

Step 2 [Whisk](#) the purée and eggs together in a jug, then add to the dry ingredients with the melted butter. Whisk for 1-2 mins with an electric hand whisk until just combined.

Step 3 Bake for 15 mins until golden and risen and a skewer inserted comes out clean. Lift onto a [wire rack](#) to cool completely. *Will keep for three days in an airtight container.*

