

Pumpkin Spice Muffins

Tip: Make sure you choose 100% pure pumpkin vs. pumpkin pie filling for this recipe because you are already adding sugar and spices to this recipe.

Ingredients:

2 1/2 c. sugar
1 c. canola oil
2/3 c. water
4 eggs
15 oz. can pure pumpkin
3 1/2 c. all-purpose flour
2 t. baking soda
1 t. salt
1 1/2 t. cinnamon
1 t. nutmeg
1/2 t. cloves
1/2 t. ginger

1/2 c. coarse decorating sugar

Directions:

Preheat oven to 350 degrees

Line muffin pan with 12 regular-sized cupcake liners.

Combine sugar, oil, water, eggs, and pumpkin in a large mixing bowl and beat on low for 1 minute. Do not over mix.

Add flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger to a small bowl and stir to combine. Add dry mixture to pumpkin batter and beat on low just until all ingredients are moist.

Fill cupcake liners with batter until they are 3/4 full. Bake for 12-15 minutes, then remove from oven and sprinkle each muffin with coarse decorating sugar and return to oven to finish baking another 13-15 minutes, or until a toothpick inserted in the center comes out clean. (Total cooking time should be 25-30 minutes).

Remove from oven and cool 5-10 minutes before moving muffins to wire baking rack to cool completely.