

PUMPKIN MUFFINS

WHAT YOU'LL NEED

Ingredients

- 3 cups all-purpose flour
- 1 tbsp plus 2 tsp pumpkin pie sauce
- 2 tsp baking soda
- 1 ½ tsp salt
- 3 cups granulated sugar
- 1 can (15oz) pumpkin purée
- 4 large eggs
- ½ cup vegetable oil
- ½ cup water or orange juice

Equipment

- 3 12-hole muffin trays or 30 individual cups

WHAT TO DO

1. Preheat oven to 350°F; paper-line or grease 30 muffin cups
2. Combine flour, pumpkin pie spice, baking soda and salt in large bowl.
3. Combine sugar, pumpkin, eggs, oil and juice in large mixer bowl; beat until just blended.
4. Add flour mixture to pumpkin mixture and stir just until incorporated.
5. Spoon batter into prepared muffin cups, filling $\frac{3}{4}$ full.
6. Bake for 25-30 minutes or until a skewer inserted in the centre comes out clean. Cool in their trays on wire racks for 10 minutes then remove to wire racks to cool completely.
7. Store muffins in covered container or resealable plastic bags.

For 72 mini muffins: prepare as above; filling $\frac{3}{4}$ full. Bake for 15-17 minutes.

For 12 jumbo muffins: prepare as above; filling $\frac{3}{4}$ full. Bake for 33-36 minutes.



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