



JERNEJ KITCHEN

EASIEST PUMPKIN MUFFINS (DAIRY-FREE)

These Pumpkin Muffins are soft, moist and full of spices. This easy dairy-free pumpkin muffin recipe will soon become your favorite.

MAKES	20	PUMPKIN MUFFINS
PREPARATION:	5	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	30	MINUTES

EASIEST PUMPKIN MUFFINS

2 eggs

120 g vegetable oil (4.2 oz or 1/2 cup) (sunflower or canola)

250 g canned pumpkin puree (8.8 oz or 1 cup and 1/8 cups) (or homemade)

220 g sugar (7.8 oz or 1 cup)

1 tsp ginger powder, 1 tsp cinnamon powder and 1 tsp all-spice powder

4 tbsp milk

240 g all-purpose flour (8.5 oz or 1 and 2/3 cups + 1 tbsp)

2 tsp baking powder

PUMPKIN MUFFIN BATTER

Add eggs, vegetable oil, pumpkin puree, ginger powder, cinnamon powder, all-spice powder and milk to a large bowl. Using an electric mixer, combine everything, to get a smooth batter. Add all-purpose flour and baking powder. Mix to combine, but do not over mix, just mix until everything is incorporated into the batter.

BAKE AND SERVE

Place liner papers into each cup of your standard size muffin baking pan. Spoon the batter into liners, filling them almost full, about 3/4. Place in the preheated oven. Bake for 25 minutes at 180 °C / 350 °F or until a wooden pick inserted in the center of the muffin comes out clean. Allow to cool for a couple of minutes in the pan, then transfer to a wire rack to cool completely. Optionally decorate and serve.

TOOLS AND EQUIPEMENT

bowl

electric mixer

muffin pan

muffin paper liners