



## 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