Pumpkin Mini Muffins

Yield: 24 mini muffins

Ingredients

Dry
- 1 ½ c. (cup) flour
- 1 ½ c. (cup) sugar
- 1 tsp. (teaspoon) baking soda
- ½ tsp. (teaspoon) salt
- 1 T. /Tbsp. (Tablespoon) pumpkin pie spice

Wet
- 1 cup pumpkin
- ¼ cup vegetable oil
- ¼ cup orange juice
- 2 teaspoons vanilla
- 2 eggs

Topping
- 1 Tablespoon Turbinado sugar

Equipment

- large mixing bowl
- medium mixing bowl
- custard cup (2)
- fork
- spoon
- mixing spoon/scrapper
- ice cream scoop (small)
- muffin tin (mini)
- cooling rack
- toothpicks

Directions

1. Preheat oven to 375 degrees.
2. Put mini muffin pan in sink and spray with non-stick spray.
3. Put all dry ingredients in a large bowl and mix with spoon.
4. Crack eggs carefully into a custard cup and check for shells. Mix with fork.
5. Put all wet ingredients (including eggs) in a separate bowl and mix well.
6. Add the wet ingredients to the dry ingredients and mix JUST until combined. Batter should be lumpy. Do not over mix batter.
7. Fill mini muffin pan 3/4 full using a small ice cream scoop.
8. Sprinkle tops of muffins with Turbinado sugar.
10. Check for doneness. If toothpick comes out clean the muffins are done.
11. Immediately remove from pan and place on cooling rack.

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