

Foodnity Recipes

Easy Pumpkin Muffins Recipe for a Cozy Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg

Wet Ingredients

- [ ] 1 cup pumpkin puree
- [ ] 1/2 cup vegetable oil
- [ ] 3/4 cup brown sugar, packed
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners or grease them well with a bit of butter.
2. In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, and nutmeg until well combined. Set this aside for a moment.
3. In a larger bowl, whisk the pumpkin puree, oil, and brown sugar until smooth. Add the eggs one at a time, then stir in the vanilla extract.
4. Gently stir the dry ingredients into the wet ingredients using a spatula. Mix just until the white streaks of flour vanish—don't overdo it!
5. Spoon the batter evenly into the muffin cups, filling each about 3/4 of the way full.
6. Bake for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean or with just a few moist crumbs.
7. Let the muffins cool in the pan for 5 minutes before transferring them to a wire rack to cool completely.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a bit of extra crunch, sprinkle a tiny bit of coarse sugar on top before baking.
- If the batter seems too thick, you can add a tablespoon of milk, but usually, pumpkin puree provides plenty of moisture.
- Ensure your baking soda isn't expired, otherwise your muffins won't rise properly.