



SPICED PUMPKIN MUFFINS



PREP: 15 min COOK: 25 min

TOTAL: 40 min SERVES: 12

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup sugar
2 large eggs
1 teaspoon vanilla extract
2 cups pumpkin puree
1/2 cup milk
1/2 cup walnuts, chopped
1 granny smith apple

1. Preheat oven to 375 degrees. Grease two 12-muffin tins; set aside.
2. In a large mixing bowl, combine the first nine ingredients; set aside.
3. Cream the butter and sugar using an electric mixer until smooth.
4. Add the eggs, one at a time. Add the vanilla extract and pumpkin puree. Alternate between adding the dry ingredients and the milk. Add the nuts.
5. Peel and core the apple. Slice into 1/4-inch cubes and add the cubes to the batter. Stir until the apple cubes are just combined with the batter.
6. Divide the batter evenly between the muffin holders, filling each to the top.
7. Bake the muffins for 20 to 25 minutes.