

## Pumpkin Muffins

1 ½ cups all-purpose flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
½ cup milk  
½ cup canned pumpkin  
¼ cup butter, melted  
1 egg  
1 Tablespoon Cinnamon sugar

1. Heat oven to 400 degrees.
2. Get out and line a large muffin tin with 12 paper muffin liners.
3. Mix dry ingredients together in a large bowl.
4. Add wet ingredients to dry and mix till flour is just moistened. (Mixture should be lumpy, not thin and smooth like a cake batter)
5. Fill each muffin cup 2/3 full using a scoop to help portion.
6. Sprinkle a small amount of cinnamon sugar over each muffin before putting them into the oven. (Less than ½ teaspoon on each)
7. Bake for 15 minutes.
8. Remove from the pan and allow muffins to cool before putting into plastic bags.
9. Clean up and wait for check out.

**Hints**

Remember not to over mix batter.

Don't drain dishwater with muffin tin still in oven.