

“Patti Cakes” Bakes

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Pumpkin Muffins

1 ½ cups self-rising flour
1 cup sugar
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¾ cup oil
½ cup canned pumpkin
2 eggs
½ cup raisins
½ cup chopped pecans

Preheat oven to 350 degrees. Grease 12 muffin cups or 33 mini-muffin cups. Set aside

In a bowl mix together flour, sugar, cinnamon, and nutmeg.

In another bowl combine oil, pumpkin, and eggs. Add to the flour mixture, stirring well. Add raisins and pecans. Fill muffin cups two-thirds full with batter.

Bake until a wooden pick inserted in the center of a muffin comes out clean, 20 - 25 minutes(15 for mini muffins). Let cool in pan for 8 minutes.

PATTI NOTES: As the recipe states --- only fill $\frac{2}{3}$ full. They rise a lot. I used more raisins than the recipe suggest. More is always better!! I think I am going to try dried cranberries the next time I bake.