

Pumpkin Raisin or Cranberry Muffins

1 cup flour
¼ cup sugar
1 ½ teaspoons baking powder
½ teaspoon cinnamon
¼ teaspoon ground ginger
¼ teaspoon salt
½ cup raisins or dried, sweetened cranberries
½ cup pumpkin puree
¼ cup vegetable oil
1 egg
coarse sugar

Heat oven to 400 F. (375 if using a dark or non-stick pan) Grease a 6-well muffin pan, or use paper liners.

In a large bowl, combine flour, sugar, salt, and spices. Mix well.

Add raisins, stirring to coat with flour.

Add pumpkin, oil, and egg, and mix thoroughly.

Divide batter evenly among the wells, and sprinkle with coarse sugar.

Bake 20 - 25 minutes, test with a toothpick. Serve warm.