

Pumpkin & Apple Muffins

Makes 24 muffins

Ingredients

3 cups flour
1 tbsp baking soda
1 tsp baking powder
1 tsp salt
2 tbsp pumpkin spice
1 30 oz can pumpkin puree
6 eggs
1 1/2 cup oil
1 cup brown sugar
3 medium sized apples, chopped (Granny smith work best. Use an apple peeler/corer/slicer device to make it easier).

Optional

24 pecans
A sprinkle of cinnamon sugar

Instructions

1. In a bowl place flour, baking soda, baking powder, salt and pumpkin spice. Whisk and set aside.
2. In another bowl blend pumpkin puree, eggs, oil, brown sugar and chopped apples.
3. Stir dry ingredients into the pumpkin mixture being careful not to over mix, small lumps are ok.
4. Use an ice cream scoop to spoon the mixture into greased muffin molds (I used silicon, but you can also use paper cups to line the muffin molds instead of greasing).
5. Optional – place one pecan on top of each muffin and sprinkle lightly with a pinch of cinnamon sugar.
6. Bake muffins at 350F for 25-30 minutes, or until they spring back when touched lightly.