



Spiced Pumpkin Muffins




INGREDIENTS 150g - Butter | 150g - Light Brown Sugar | 3 - Eggs | 150g - Self-raising flour | 2tsp - Cinnamon | 1/2 tin - Pumpkin Puree

 **Prep Time**
10 minutes

 **Cook Time**
25 minutes

 **Total Time**
35 minutes

 **Servings**
12

1 - Turn oven onto 180°C.

2 - Line a 12-cup muffin tin with muffin cases

3 - In a large mixing bowl add the sugar and butter. Using an electric whisk or wooden spoon cream the mixture until it is light and fluffy.

4 - Next add in the eggs and combine.

5 - Next sieve the flour and cinnamon over the mixing bowl and combine with the mixture.

6 - Add in the pumpkin puree.

7 - In a little bowl add the demerara sugar and a good sprinkle of cinnamon.

8 - Portion the batter between the 12 muffin cases and sprinkle over a little of the demerara and cinnamon mix over the top of each muffin.

9 - Pop into the oven for around 25-30 minutes until cooked through and golden.

10 - Ready for the freezer

Once your muffins are cooked, leave them to cool completely before freezing in a labelled reusable freezer bag.

Ready to eat

Simply take out the freezer muffin at a time and they should defrost at room temperature in about 30 minutes.

