

## Pumpkin Muffins

*Makes 12 muffins*

2 cups all-purpose flour  
3/4 cup sugar  
3 teaspoons baking powder  
1/4 teaspoon salt  
1/2 teaspoon cinnamon  
3/4 teaspoon allspice  
1/3 cup vegetable oil  
2 large eggs  
1 cup canned pumpkin



1. Preheat oven to 400 degrees.
  2. Sift together dry ingredients (flour through allspice) and set aside.
  3. Beat oil, eggs, and pumpkin together until well blended.
  4. Add the wet ingredients (pumpkin mixture) to the dry ingredients all at once. Stir until moistened.
  5. Fill paper lined muffin cups to 2/3 full.
  6. Bake at 400 degrees for 25 to 30 minutes or until toothpick inserted in center comes out clean.
  7. Cool 1 minute before removing from pan.
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