PUMPKIN MUFFINS

Serves: **12**

**Multiply for correct amount**

Ingredients:

* 1 3/4 cups all purpose flour
* 1 cup sugar
* 1/2 cup dark brown sugar
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 2 teaspoons cinnamon
* 1/4 teaspoon ground cloves
* 1/4 teaspoon nutmeg
* 2 eggs
* 2 cups pure pumpkin puree (thaw from Flex Fridge ahead of time)
* 1/2 cup coconut oil, melted
* 1 teaspoon vanilla extract.

Directions:

1. Preheat the oven to 375 degrees and place 12 paper liners into each well of your standard size muffin baking pan.
2. Measure out the flour, sugars, baking soda, salt and spices in a medium bowl and whisk together. Set aside.
3. In another bowl, whisk together the eggs, pumpkin puree, coconut oil and vanilla extract.
4. Pour the wet ingredients into the dry ingredients and stir together. Do not over mix, just stir until everything is incorporated into the batter.
5. It is helpful to use a large scoop (like an ice cream scoop) to evenly distribute the batter into each well. They will be nearly full. This will help give your muffins a nice puffy dome.
6. Bake your muffins for 20-22 minutes or until a toothpick inserted into the center of a muffin comes out clean.