



Pumpkin Spice Muffins

These moist and flavorful Pumpkin Spice Muffins are the perfect autumn treat, filled with warm spices and topped with a light crunch. Great with coffee or tea!

Servings: 12 Prep Time: 15 minutes Cook Time: 20 minutes

Ingredients:

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1 cup pumpkin puree
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 large eggs
- 1/2 cup vegetable oil (or melted butter)
- 1/4 cup milk
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
2. In a medium bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, nutmeg, cloves, and ginger.
3. In a large bowl, whisk pumpkin puree, granulated sugar, brown sugar, eggs, oil, milk, and vanilla until smooth.
4. Add the dry ingredients to the wet mixture and gently fold until just combined. Do not over-mix.
5. Divide batter evenly into muffin cups, filling each about 3/4 full.
6. Bake for 18–20 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool in pan for 5 minutes, then transfer to a wire rack to cool completely.

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Serving Suggestions:

Enjoy warm with a pat of butter or a drizzle of honey. These muffins also pair beautifully with a chai latte or hot apple cider for a cozy fall treat.