



Dale's Pumpkin Muffins

Yield: 72

Prep: 15 minutes / **Cook:** 15 minutes per batch

Ingredients:

- Cooking Spray or Mini Muffin Liners*
- 3 ½ cups All-Purpose Flour
- 2 tsp Baking Soda
- 1 ½ tsp Salt
- 2 tsp Cinnamon
- 1 tsp Nutmeg
- 3 cups Granulated Sugar
- 1 cup Vegetable Oil
- 4 Eggs, beaten
- 2/3 cup Water
- 2 cups Canned Pumpkin*

** Liners make them easier to give as gifts. If I'm not doing that, I don't bother.*

*** There are several good brands of 100% pure canned pumpkin. That's what you want. You do NOT want to use canned pumpkin pie mix. That's something different.*

Steps:

1. Preheat the oven to 350° F (177° C).
2. Prepare mini muffin tin(s) with cooking spray or use mini muffin liners.
3. In a large mixing bowl, sift together all the dry ingredients.
4. Mix in the pumpkin, water, oil, and beaten eggs until well combined.
5. Fill mini muffin tin openings about 75% full, then bake for about 15 minutes.
You want a toothpick to come out clean.
6. Cool before removing from tins.

Serve warmed with cream cheese or butter. Will keep for two weeks in the refrigerator (in an air-tight container) or for a few months in the freezer.