



Pumpkin Nutmeg Muffins

Yield: 12 muffins
350°F

A very moist muffin you can add chocolate chips, cream cheese icing and or nuts to the batter

1-1/2 cups	all-purpose flour	1/2 tsp	ground cloves
1/2 cup	cake flour	1-1/2 cups	granulated sugar
1/2 tsp	baking powder	1/2 cup	brown sugar, light packed
1 tsp	baking soda	3/4 cup	unsalted butter, softened
1-1/2 tsp	ground cinnamon	2 large	eggs
1 tsp	ground nutmeg	2 cups	pumpkin puree

1. In a large bowl, blend together the flours, baking powder, baking soda, cinnamon, nutmeg, and cloves. Set aside.
2. In a mixing bowl, beat the sugars and the butter until well blended.
3. Add the eggs one at a time beating well, until fluffy.
4. Add the dry ingredients slowly, until well combined. Add the pumpkin pack continuing mixing.
5. Drop the batter into 12 papered muffin tins.
6. Bake until a toothpick inserted in the center comes out with only a few crumbs, about 25 minutes.
7. Cool in pans for 10 minutes and then remove until cooled completely.