



## INGREDIENTS

### WET INGREDIENTS

- ½ cup of olive oil
- ¼ cup of full fat milk
- 1 TSP of vanilla bean extract
- ½ cup of granulated sugar
- ½ cup of brown sugar
- 2 large eggs
- 1 ¼ cup of pumpkin puree

### DRY INGREDIENTS

- 1 ½ cup of AP flour
- 1 TSP of baking soda
- 1 TSP of baking powder
- ½ TSP of cinnamon
- ½ TSP of allspice
- ¼ TSP of ginger
- ¼ TSP of nutmeg



## PUMPKIN MUFFINS

By Caterina Romano's kitchen

## DIRECTIONS

1. Preheat the oven to 425 DF.
2. In a bowl of a stand mixer fitted with a paddle combine the olive oil, milk, vanilla, granulate and brown sugar. Mix to combine.
3. Scramble the eggs and add it to the bowl along with the pumpkin puree. Do a scrape down.
4. In a glass bowl, combine and whisk together the flour, baking soda, baking powder, cinnamon, allspice, ginger and nutmeg until well combined.
5. Keep the mixer on stir, add the dry to the wet ingredients one tablespoon at a time. Do a scrape down.
6. Place your muffin cups on a muffin tin. Spray the inside of the cups with cooking spray.
7. Using two spoons, spoon in the batter ¾ of the way into the muffin cups.
8. Bake in oven for 5 minutes at 425 DF.
9. Drop the oven temperature to 350 DF and bake for an additional 15 minutes.
10. Remove the muffins from the muffin cups and serve.

**ENJOY THE LEMON CURD MUFFINS**