

Pumpkin Nutmeg Muffins

Instructions:

Yield: 12 muffins / Set oven to 350°F

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

1. In a large bowl, blend 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 puree 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.

