



## [Pumpkin Muffins Recipe](#)

Recipe found on [AnnEntitledLife.com](http://www.AnnEntitledLife.com)

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 30 Minutes

### **Pumpkin Muffins Ingredients:**

- 15oz Pumpkin Puree
- ½ cup Coconut Oil, melted
- 2 Eggs
- 1¾ cups All-Purpose White Flour
- ½ cup Brown Sugar
- 1 cup White Sugar
- ½ tsp Baking Soda
- 1 tsp Baking Powder
- 2 tsp Ground Cinnamon
- 1 tsp Pumpkin Pie Spice
- ½ tsp Salt
- 2 TBSP Heavy Whipping Cream
- 2 tsp Vanilla Extract

### **Pumpkin Muffins Directions:**

- Preheat oven to 375°.
- Line a cupcake tin with 16 cupcake liners; set aside.
- Using a stand mixer for best results, in a large mixing bowl, mix together pumpkin puree, melted coconut oil and eggs.
- Add flour, brown sugar, white sugar, baking soda, baking powder, cinnamon, pumpkin pie

spice and salt; mix well.

- Mix in heavy whipping cream and vanilla until well combined.
  - Fill cupcake liners halfway with pumpkin batter.
  - Bake for about 20-22 minutes at 375° or until a tooth pick test comes out clean. (Insert a toothpick or cake pick into several muffins, pull it out. If it comes out “clean” ie no raw or undercooked batter clinging to the testing tool in bits, your muffins (cakes) are done.)
  - Allow pumpkin muffins to cool slightly before serving.
  - Enjoy warm with butter or cold as a snack or dessert.
- 
- Makes 16 Pumpkin Muffins