

PUMPKIN MUFFINS

from Leah Smith

2½ c. flour
1½ c. sugar
1 TBL pumpkin pie spice (I like 1 scant T cinnamon, with a dash of cloves and a dash of nutmeg)
1 tsp baking soda
½ tsp salt
1 cup pureed pumpkin (about ½ small can)
1 cup applesauce (or 2 cups grated apples)
2 eggs, beaten
½ c. vegetable oil

In a large bowl, mix 1st 5 ingredients. In a medium bowl, mix pumpkin, eggs, and oil. Add wet mixture to dry until just moistened. Stir in apples(auce). Fill muffin cups 2/3 full. Bake at 350°: 20-25 for small muffins, 30-35 for grandé muffins. May add chopped nuts, raisins, or chocolate chips...
(works great to double, as 1 can of pumpkin is about 2 cups)

alternative: I baked it in a Bundt pan and made a brown sugar/pecan topping. Spray a Bundt pan with cooking spray. Melt some butter and pour a thin layer evenly into the pan. Sprinkle with brown sugar. Then sprinkle with chopped pecans. Pour your pumpkin batter on top of this mixture. When it's done (can't remember how long it took...use the knife test), cool for a few minutes and then invert onto a plate. The topping is like a pecan roll topping – yummy! Especially good when you've stirred chocolate chips into the batter!

I've also made it in a loaf pan – it takes quite a while to bake, but comes out very moist and delicious.

My family would eat this until they turned orange.