

RECIPE

Positively Perfect Pumpkin Muffins

Ingredients:

1 and 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1 and 1/2 cups sugar
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon each of cinnamon,
nutmeg, and allspice
1/2 cup vegetable oil
2 eggs
1/3 cup water
1 cup canned pumpkin
1/2 teaspoon vanilla extract
Mama Louisa sometimes stirs
in a 1/2 cup of pecans, currants,
raisins, or walnuts

Directions:

1. Preheat oven to 350 degrees fahrenheit.
2. In a large mixing bowl, combine flour, baking powder, sugar, salt, baking soda, cinnamon, nutmeg, and allspice.
3. In another bowl, mix oil, eggs, water, canned pumpkin, and vanilla extract.
4. Stir pumpkin mixture into dry ingredients.
5. Fill lined or greased muffin cups 3/4 full with prepared batter.
6. Bake in preheated oven for 18 minutes or until a toothpick comes out clean.