Pumpkin and Cinnamon Muffins

Ingrédients

- 140g granulated sugar
- 70g muscovado sugar
- 90g neutral or hazelnut oil
- 2 eggs
- 425g pumpkin puree
- 250g flour
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 pinch of salt

Préparation

1. Pumpkin muffins, what a nice way to eat vegetables, right?

2. In a very North American version, with vanilla and plenty of spices, these ultra-soft little muffins should convince everyone Ingredients: I used vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).

3. I used pumpkin puree and cinnamon from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).

4. Mix the two sugars with the oil.

5. Add the eggs one at a time and mix well.

6. Add the pumpkin puree, then vanilla, flour, spices, baking soda, salt, and baking powder.

7. Pour the batter into your muffin molds, then generously sprinkle with brown sugar.

8. Bake in the preheated oven at 175°C for 15 to 20 minutes (a knife inserted into a muffin should come out clean, time may vary depending on the size of your molds).

9. Let cool before enjoying!