

Kurpitsamuffinit ja kaneli

Ingrédients

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

Préparation

1. Pumpkin muffins, that's a nice way to eat vegetables, isn't it?
2. In a very North American version, with vanilla and lots of spices, these ultra-soft little muffins should convince everyone. Ingredients : I used vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
3. I used pumpkin puree and cinnamon from Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliate).
4. Preparation time: 15 minutes + bakingFor 12 to 15 muffins depending on their size: Ingredients: of granulated sugar of muscovado sugar of neutral or hazelnut oil 2 eggs of pumpkin puree of flour 1 teaspoon of vanilla extract 1 teaspoon of baking soda 1 teaspoon of baking powder 1 pinch of salt Spices of your choice: I added 1 teaspoon of cinnamon, 1 pinch of nutmeg, 1 pinch of ground ginger, 1 pinch of ground cloves QS of brown sugar. Recipe: Mix the two sugars with the oil.
5. Add the eggs one by one and mix well.
6. Add the pumpkin puree, then the 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 dry, the time should be adjusted according to the size of your molds).
9. Let cool before enjoying!