

Pumpkin Cranberry Muffins

Ingredients

1 1/2 c Flour
1 t Baking Soda
3/4 t Ground Ginger
1/2 t Baking Powder
1/2 t Cinnamon
1/4 t Salt
1/4 t Cloves
1 c Sugar
1 c Pumpkin Puree
1/2 c Buttermilk

Instructions

- 1.Preheat oven to 375°. Spray cooking spray over 12 muffin tin. Set aside.
- 2.In a small bowl combine flour, baking soda, ginger, baking powder, cinnamon, salt, and cloves. Stir well with a whisk.
- 3.In the bowl of a stand mixer with a paddle attachment, combine sugar, pumpkin, buttermilk, brown sugar, oil, and egg. Beat at medium speed until well blended, about 3 minutes.
- 4.Add flour mixture to sugar mixture; beat at low speed just until combined. Fold in cranberries with a spatula.
- 5.Spoon batter into prepared muffin tin. Bake at for 25 minutes or until muffins spring back when touched lightly in center. Remove muffins from pan immediately; place on a wire rack.

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