

# Pumpkin Muffins

Makes 12 standard size or 6 jumbo



## Ingredients

### For the Muffin Batter

- ½ cup canola or coconut oil
- 1 cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 cup pure pumpkin puree
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons pumpkin pie spice
- ⅛ teaspoon Kosher salt
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- ¾ cup pecans, toasted and chopped *\*optional*

### For the Top Before Baking

- 2 tablespoons sugar
- ¼ teaspoon cinnamon
- ½ pecans, toasted and finely chopped

## Steps

Preheat oven to 350°F.

1. In a large bowl whisk the oil, sugar and eggs together until light yellow. Add the vanilla and pumpkin puree and whisk to combine.
2. In a medium-size bowl sift together the flour, pumpkin pie spice, Kosher salt, baking soda and baking powder together.
3. Add the liquid ingredients to the dry and stir until just combined (do not overmix). Fold in the pecans, if using.
4. In a small bowl combine the topping ingredients.
5. Prepare a muffin tin with paper liners. Scoop out your desired amount (to get the jumbo, bakery-size you need the large paper cups). Sprinkle the tops with the sugar mixed with spice and nuts.
6. Bake for 25 - 35 or until the tops are browned and a toothpick when inserted in the center comes out clean. Enjoy!