



THE J.M. SMUCKER Co

# Pumpkin Crunch Mini Muffins

**Prep Time Cook Time Serves Difficulty**

10 mins 18 mins 24 N/A

## Ingredients

- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) cinnamon
- 1/4 tsp (1 mL) cloves
- 1/4 tsp (1 mL) nutmeg
- 1/2 cup (125 mL) dried cranberries, optional
- 2/3 cup (150 mL) milk
- 1/2 cup (125 mL) canned pumpkin purée (not pie filling)
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1 egg
- brown sugar

## Directions

### Step 1:

Preheat oven to 400° F (200° C). Grease 24 mini muffin cups or line with paper liners.

Baking with little ones takes more time and patience. Get your ingredients all set up and ready before you begin.

### Step 2:

Combine flour, sugar, baking powder, salt, cinnamon, cloves, nutmeg and cranberries in large mixing bowl. In smaller bowl, combine milk, pumpkin, vegetable oil and egg.

### Step 3:

Add milk mixture to flour mixture, mixing only until moistened. Fill muffin cups. Sprinkle with brown sugar.

### Step 4:

Bake in preheated oven for 15 to 18 minutes, or until golden.

## Images

