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 400º F (200º 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.

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