

<a href="#">Home</a>	<a href="#">Recipes</a>	<a href="#">Forums new!</a>	<a href="#">Potluck</a>	<a href="#">Conversions</a>	<a href="#">Cooking Times</a>	<a href="#">Diet/Health Report</a>	<a href="#">Nutrition Facts</a>
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[Home](#) > [Recipes](#) > [Breads](#) > **Fresh Pumpkin Muffins**

FRESH PUMPKIN MUFFINS

2 c. sifted flour  
 1/4 c. sugar  
 3 tsp. baking powder  
 1/2 tsp. salt  
 1/2 tsp. cinnamon  
 1 egg  
 1/2 c. milk  
 1 c. mashed fresh pumpkin  
 1/4 c. salad oil

Sift flour, sugar, baking powder, salt and cinnamon into a bowl. Beat egg; mix in milk, pumpkin and salad oil. Make a well in center of flour mixture; pour in pumpkin mixture all at once. Stir quickly until flour is just moistened. Fill greased muffin cups 2/3 full. Bake at 425 degrees for 25 minutes, or until done. Run spatula around each muffin to loosen; serve immediately. Makes about 15 (2 1/2 inch) muffins.

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