



# Pumpkin Butter Muffins

OREGON  
Growers®  
- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

10 minutes

## COOK TIME

30 minutes

## SERVES

6 jumbo muffins

## INGREDIENTS

1 ½ cups all-purpose flour  
½ cup granulated sugar  
½ cup brown sugar  
1 teaspoon baking powder  
¼ teaspoon baking soda  
1 teaspoon salt

2 teaspoons pumpkin spice  
2 large eggs  
½ cup canola or vegetable oil  
1 cup pumpkin puree  
¼ cup **Oregon Growers Pumpkin Butter**  
Turbinado sugar *(for optional topping)*

## PREPARATION

1. Preheat the oven to 350 degrees. Line a 6-cup jumbo muffin pan with paper liners.
2. In a large bowl, whisk together the flour, sugars, baking powder, baking soda, salt, and pumpkin spice.
3. Beat in the eggs, oil, pumpkin puree, and pumpkin butter.
4. Divide the batter evenly amongst the lined muffin pan wells. Sprinkle the top of the batter with turbinado sugar, if desired. Bake the muffins for 30 minutes until the tops are set and let cool completely.

**Note:** *This recipe can be used to make 12 regular-sized muffins in a 12-well muffin pan as well. Reduce the bake time to 21 to 25 minutes.*

Click **HERE** to view our Recipe

Click **HERE** for more Info about Oregon Growers Pumpkin Butter