

The Best Pumpkin Muffins {Ever}

These ultra soft and flavorful pumpkin muffins are the perfect way to start your day. With just the right balance of flavors, these muffins are sure to be a crowd-pleaser!

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Recipe type: Breakfast

Serves: 12

Ingredients

- 1¾ cups all purpose flour
- 1 cup granulated sugar
- ½ cup brown sugar
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 2 large eggs
- 1 (15 oz) can pure pumpkin puree
- ½ cup coconut oil, melted
- 1 tablespoon whole milk
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 375° F. Line a muffin pan with paper liners or grease with nonstick spray. Set aside.
2. In a medium bowl, combine the flour, sugar, brown sugar, baking soda, baking powder, salt, and spices. Whisk to combine and set aside.
3. In a small bowl, combine the eggs, pumpkin puree, coconut oil, milk, and vanilla extract. Whisk to combine. Pour the wet mixture into the dry ingredients and fold to combine. The batter will be thick.
4. Using an ice cream scoop, scoop the batter into the prepared muffin pan.
5. Bake for 22-24 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Let cool for at least 5 minutes before removing the muffins from the pan. Serve.

Notes

You may need to heat up your coconut oil if it is solid.

Nutrition Information

Serving size: 2 muffins

Recipe by TGIF - This Grandma is Fun at <https://www.thisgrandmaisfun.com/the-best-pumpkin-muffins-ever/>

