PUMPKIN MUFFINS

Serves 14

40 min

Sweet, moist and easy to make, these warmly spiced pumpkin muffins are good for baking with children. For an easy frosting, beat together 300g cream cheese, 100g butter, 100g icing sugar and a teaspoon of vanilla extract until soft.



Ingredients

115g butter or margarine

175g brown sugar

115g golden syrup or honey

1 egg, beaten

225g pumpkin or squash, cooked and mashed

200g plain flour, sieved

pinch salt

1 tsp bicarbonate of soda

1½ tsp ground cinnamon

1 tsp nutmeg, grated

50g currants or raisins

Method

Prep time: 10 min

Cooking time: 30 min

Step 1

Preheat oven to 200°C/Gas 6 and place 14 paper cases in a muffin tray.

Step 2

In a large bowl cream the butter until soft. Add the sugar and golden syrup and beat until light and fluffy.

Step 3

Stir in the beaten egg and pumpkin until well mixed. Sift over the flour, salt, bicarbonate of soda, cinnamon and nutmeg. Lightly fold these ingredients into the mixture.

Step 4

Stir in the currants or raisins and spoon the mixture into the prepared muffin cases. The cases should each be about two thirds full of the mixture.

Step 5

Bake in the centre of the oven for 12-15 minutes.