

PUMPKIN MUFFINS
from the *old Hay Day Bakery* in Connecticut

Ingredients:

- 8 TBL (1 stick) unsalted butter, at room temperature pumpkin muffin
- 3/4 cup (firmly packed) light brown sugar
- 1 egg
- 3/4 cup pumpkin puree (make your own or purchase at market)
- 1/3 cup fresh orange juice
- 2 cups unbleached all-purpose flour
- 1 tsp salt
- 2 tsp baking powder
- 1 tsp baking soda
- 1 TBL pumpkin pie spice
- 1/2 cup golden raisins
- 1/2 cup walnuts, preferably toasted, and coarsely chopped

Directions:

1. Preheat the oven to 350 degrees. Lightly butter 12 muffin cups, or use “Pam”
2. Using an electric mixer, cream the butter and brown sugar together in a large mixing bowl until light and fluffy. Blend in the egg, pumpkin puree, and orange juice. (The mixture will appear curdled, but it will pull together once the dry ingredients are added.)
3. In another mixing bowl, stir together the flour, salt, baking powder and baking soda, and pumpkin pie spice. Toss in the raisins, separating any clumps, along with walnuts. Make a well in the center and add the pumpkin mixture. Blend until all the dry ingredients are moistened.
4. Spoon the batter into the prepared muffin cups, filling them 3/4 full, and bake until nicely colored and rise (a toothpick inserted in the center should come out clean), 18 to 20 minutes. Remove from the oven, and cool in the muffin cups for 5 minutes. Then turn the muffins out onto a wire rack to cool for a few minutes before serving.

NOTE:

Pumpkin spice can be made on your own by combining equal parts of ground nutmeg, cinnamon, and allspice and half as much ground cloves