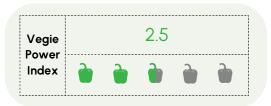
Pumpkin muffins







| Recipe classification | ACT | NSW | NT | QLD | SA | TAS | VIC | WA |
|--------------------------|-------|----------|-------|-------|-------|-------|-------|-------|
| | Amber | Everyday | Amber | Green | Green | Amber | Green | Amber |

PREP/COOKING TIME: 35 MINUTES

BASED ON: 10 SERVES

| INGREDIENTS | SERVES 10 | SERVES 25 | SERVES 50 |
|------------------------------|-----------|------------|-----------|
| Polyunsaturated margarine | ¼ cup | 2/3 cup | 11/4 cups |
| Eggs | 2 | 5 | 10 |
| Cold (cooked) mashed pumpkin | 1 cup | 2 ½ cups | 5 cups |
| Self-raising flour | 1 cup | 2 1/2 cups | 5 cups |
| Wholemeal self-raising flour | 1 cup | 2 1/2 cups | 5 cups |
| Cinnamon | sprinkle | sprinkle | sprinkle |

METHOD

- 1. Preheat oven to 200°C
- 2. Spray muffin tin (or use muffin cups)
- 3. Beat wet ingredients together
- 4. Add flour and fold in
- 5. Spoon into tin and sprinkle with cinnamon
- 6. Cook for 20-25 minutes

TIPS

These muffins are great frozen too!