



CRANBERRY PUMPKIN MUFFINS

Makes 18 medium muffins

INGREDIENTS

1 cup cranberries
2 cups all-purpose flour
1 cup granulated sugar
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 cup butter (very soft)
2 eggs
1 2/3 cups cooked puréed pumpkin

INSTRUCTIONS

Preheat oven to 350° F.

Halve cranberries; set aside.

Sift together flour, sugar, baking powder, baking soda, salt, cinnamon, and allspice. Add butter, eggs, and pumpkin, and mix together with a pastry blender until just combined. Stir in cranberries.

Fill 18 greased muffin cups almost full. Bake in oven for 25 to 35 minutes or until a toothpick inserted into the center comes out clean.