

# Pumpkin Muffins

## Ingredients:

4 oz butter or margarine  
5 oz brown sugar  
4 tablespoons molasses (or treacle)  
1 egg room temperature – beaten  
8 oz cooked Pumpkin  
8 oz plain flour                    }  
1 teaspoon bi-carb of soda} sifted together  
¼ teaspoon salt  
1 ½ teaspoons ground cinnamon  
1 teaspoon grated nutmeg  
1 oz currants / raisins

## Method:

Pre heat the oven to 200° C

Grease 14 muffin cups / paper cases. (I didn't grease the paper cases).

Mix cream the butter till soft, add sugar and molasses/treacle, beat until light and fluffy.

Add egg and pumpkin and stir until well blended.

Add flour, salt, bi-carb, cinnamon and nutmeg – fold enough to blend, do not over mix, fold in currants/raisins.

Put in cups/cases  $\frac{3}{4}$  full, bake till tops spring back when touched lightly (12-15 mins)