

White Lace Inn

Pumpkin Nut Muffins

Ingredients:

3 1/2 cups flour
2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1/2 teaspoon ground cloves
2 1/2 cups sugar
1 cup light brown sugar
1 cup corn oil
3 eggs
1 (15 oz) can cooked pumpkin
1 cup buttermilk
1 cup chopped walnuts mixed
with a little sugar

Directions:

Preheat oven to 400 degrees. Coat muffin pans with non-stick spray. Combine flour, baking soda, baking powder, salt cinnamon, nutmeg, allspice and cloves. In a large bowl beat sugars and oil until smooth. Add eggs and beat well. Add pumpkin and beat until smooth. Add dry ingredients alternating with buttermilk. Fill muffin trays half full and top with walnut/sugar mixture. Bake 20 minutes. Makes approximately 2 dozen muffins.

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