

Christine's Pumpkin Muffins

I developed this recipe last fall, following an obsessive hunt for the perfect pumpkin muffin that came up short commercially. Here, the pumpkin flavor is distinct but not overwhelming, and the texture is smooth. This recipe was developed to double easily...I bake two batches and freeze the extras. Enjoy!

Wet ingredients:

1 stick (1/2 cup) unsalted butter, plus more for greasing pan.
1/2 of one 15 oz can of solid-pack pumpkin puree
1 cup well-shaken buttermilk
2 large eggs
1 tablespoon unsulfured molasses
1 tablespoon vanilla

Dry ingredients:

2 cups all-purpose flour
3/4 cup packed brown sugar
1/4 cup white sugar

2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/8 teaspoon nutmeg

Preheat oven to 400° F. Butter one 12-cup muffin tin.

Melt butter and cool slightly. Meanwhile, whisk remaining wet ingredients in a bowl until well blended. Mix in butter.

In a large bowl combine dry ingredients. Make a well in the center of the flour mixture and add pumpkin mixture, stirring just until combined.

Bake muffins in middle of oven about 18 minutes, or until puffed and a toothpick comes out clean. Cool muffins in tin a couple of minutes and turn out onto a rack (important, otherwise edges may burn).

Note: This recipe became such a staple that I found it easiest to measure out several batches of the spices at once, since it's a nuisance to keep getting all those little bottles out. I made an assembly line of little plastic containers and filled them with batches of the spices/leaveners (baking powder, salt, cinnamon, ginger, cloves, nutmeg) and labeled the containers.