

Pumpkin Corn Muffins

Ingredients:

3 large organic free-range eggs

1/2 cup olive oil

3/4 cup organic pumpkin puree

3/4 cup organic light brown sugar

1 teaspoon bourbon vanilla extract

1 teaspoon cinnamon

1 teaspoon Pumpkin Pie Spice

1 cup Bob's Red Mill Gluten-Free Cornmeal

1 cup Pamela's Ultimate Baking Mix or other gluten-free pancake and baking mix

1 teaspoon baking powder

1/2 teaspoon sea salt

Instructions:

Preheat the oven to 350°F. Line a 12-cup muffin tin with paper cups.

In a large mixing bowl, whisk the eggs till frothy, and add the oil; whisk to combine. Add the pumpkin puree and whisk well. Add the brown sugar, vanilla extract, cinnamon, and Pumpkin Pie Spice and whisk to combine.

In a separate mixing bowl whisk together the cornmeal, Pamela's Ultimate Baking Mix, baking powder, and sea salt.

Using a rubber spatula or wooden spoon, add the dry ingredients into the wet; and stir by hand just enough to make a smooth batter. Drop the batter by spoonfuls into the twelve muffin cups.

Bake on a center rack in the preheated oven for about 20 minutes or so, until the muffins are firm to the touch and golden. Check with a wooden pick, if necessary; if it emerges clean, the muffins are done. [Remember, Dear Reader, I bake at high altitude, so please use your own tried-and-true guidelines for baking times.]

Place the muffin pan on a wire to cool a bit- maybe five minutes- then remove the muffins from the tin and place them on the wire rack to continue cooling.

Serve warm.

Store leftover muffins (wrapped and bagged) in the freezer. Thaw and reheat by toasting or grilling.

Makes twelve muffins.