

## Seasonal Eating



## Pumpkin Muffins

- 1 cup golden raisins
- 1/2 cup water
- 2 eggs
- 1 cup pureed pumpkin
- 1 1/4 cups sugar
- 3/4 teaspoon cinnamon
- 3/4 teaspoon cloves
- 1/2 teaspoon salt
- 1/3 cup vegetable oil
- 1 3/4 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda

In small bowl, combine raisins and water. In medium bowl, combine eggs, pumpkin, sugar, cinnamon, cloves, salt and oil. Beat well. Stir in raisins and water mixture. In large bowl, combine flour, baking powder and baking soda. Make a well in the center. Pour in pumpkin mixture; stirring just until moistened. Spoon into greased muffin tins. Bake at 400 degrees for 25 minutes.