



## **Pumpkin Muffins**

(Using one commercial bulk bag of Classic Homestyle Muffin or Oatmeal Muffin Mix)

Follow the directions for your bag of muffin mix. Once you have creamed together the butter, sugar, and eggs, add 2 T pumpkin pie spice to the mixture.

Scoop 1-1/2 cup pumpkin puree into measuring cup. Add sufficient plain yogurt or buttermilk to a final total volume of 3 cups. Blend together.

As directed, alternate adding buttermilk/pumpkin mixture and dry ingredients. Once they are completely blended together, scoop batter into lined muffin cups. You may either bake immediately OR freeze the batter in the muffin cups to bake at a later time. (once frozen, the muffin batter and liners can be removed from the muffin pan, bagged and stored in the freezer. To bake, return as many liners of frozen batter to a muffin pan, and place in a preheated oven.)

Test the muffins with a cake tester before removing from oven. If the batter was frozen, it will take 4-6 minutes longer to bake than with fresh (non-frozen) batter.

Additions such as roasted apples, chocolate chips, or toasted pecans can also be stirred into the final batter before scooping batter into the muffin cups.