

Pumpkin Muffins with Orange Drizzle



Ingredients:

1 (15 ounce) can 100% pure pumpkin  
1 1/2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1 cup dark brown sugar  
1/2 cup vegetable oil  
2 large eggs, lightly beaten  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt

Orange Drizzle:

1/2 cup confectioners' sugar  
1/4 teaspoon finely grated orange zest  
4 teaspoons orange juice

Directions:

1. Adjust oven rack to center position and heat oven to 425 degrees. Spray 24 muffin cups with vegetable cooking spray.
  2. Bring pumpkin, ginger, cinnamon and cloves to a simmer in a medium saucepan until puree thickens enough to start sticking to pan bottom, 8 to 10 minutes. Turn hot puree into a bowl. Whisk in brown sugar and oil, then slowly beat in eggs.
  3. Meanwhile, whisk the flour, baking powder, baking soda and salt in a medium bowl; whisk into pumpkin mixture until just combined.
  4. Divide batter among the muffin cups and bake until golden and cooked through, about 12 minutes. Let stand a 5 minutes, then transfer muffins to a wire rack to cool. Mix the drizzle ingredients together and drizzle over warm muffins.
- Serving size: 24 muffins

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Kylin Killian  
Intermediate  
Muffins  
Collingsworth

Banana- Blueberry Muffins

3/4 cup nonfat or low fat buttermilk  
3/4 cup packed light brown sugar  
1/4 cup canola oil  
2 large eggs  
1 cup mashed ripe bananas (about 3 medium)  
1-1/4 cups whole wheat pastry flour  
1 cup all-purpose flour  
1 1/2 teaspoon baking powder  
3/4 teaspoon ground cinnamon  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 1/4 cups Blueberries, fresh or frozen (slightly thawed)

Preparations:

1. Preheat oven to 400 degrees. Coat 12 (½ cup) muffins cups with cooking spray or line with paper liners.
2. Whisk buttermilk, brown sugar, oil and eggs in a large bowl. Stir in mashed bananas.
3. Whisk whole wheat pastry flour, all-purpose flour, baking powder, cinnamon, baking soda, salt, and nutmeg in a medium bowl.
4. Fold the dry ingredients into the wet ingredients and stir until just combined. Fold in blueberries. Divide the batter among the prepared muffin cups (they will be full).
5. Bake until the tops are golden brown and a wooden toothpick inserted in the center of the muffins comes out clean, 20-25 minutes. Cool in the pan for 10 minutes, then remove and let cool on a wire rack for at least 5 more minutes before serving.
6. Garnish as desired and serve.

Serves 12

Store in airtight container for up to 5 days.

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Auburn Taeler Sorrels  
Intermediate  
Muffins  
Dallam

Pecan Pie Muffins

*Makes 12 regular-size muffins or 24 mini-muffins*

Ingredients:

- 1 cup packed light brown sugar
- ½ cup all-purpose flour
- 1 cup chopped pecans
- 2/3 cup softened/melted butter
- 2 eggs
- ¼ tsp. vanilla

Directions:

Preheat oven to 350°

Grease muffin pan or place muffin cups into pan.

In a medium bowl, combine and stir brown sugar, flour, and pecans and form a well in center of bowl. In a separate bowl, beat the 2 eggs until foamy, and then stir in butter and vanilla.

Add egg, butter, and vanilla mixture into the center of dry ingredient bowl and stir until moist.

Spoon batter into the prepared muffin cups approximately 2/3 of the way full.

Bake 20 minutes. These are heavy muffins, so they do not rise like bread muffins!

Take out of muffin pans and cool on wire rack.

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Eddie's Autumn Pumpkin Muffins

Muffins:

1 ½ cups pecan pieces  
1 cup canola oil  
3 cups sugar  
4 large eggs  
15-ounce can pure pumpkin  
1 cup water  
3 cups all purpose flour  
2 teaspoons baking soda  
1 ½ teaspoons ground nutmeg  
1 ½ teaspoons ground allspice  
1 ½ teaspoons ground cinnamon  
1 ½ teaspoons ground cloves  
½ teaspoon salt

Topping:

½ cup firmly packed golden brown sugar  
¼ cup unsalted butter, melted and slightly cooled  
2 teaspoons ground cinnamon  
½ cup toasted pecan pieces (above)

To make the muffins:

Preheat the oven to 350\*. Arrange the pecans on a baking sheet in a single layer and toast them in the oven for 7 to 9 minutes, until golden brown and aromatic. Reserve ½ cup of the toasted pecans for the topping.

Grease 3 standard-size muffin pans with butter or cooking spray.

Whisk the oil and sugar in a large bowl. Add the eggs, pumpkin, and water and whisk until combined. Stir in the flour, baking soda, spices, and salt. Gently stir in 1 cup of the pecan pieces. Fill the muffin pans almost to the top with batter.

To make the topping:

Stir the sugar, butter, cinnamon, and the reserved ½ cup of pecan pieces in a medium bowl. Sprinkle the topping liberally over the muffins before baking.

Bake the muffins for 30 to 35 minutes.

Makes approximately 36 servings.

Source:

The Pastry Queen Cookbook by Rebecca Rather

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Poppy Seed Muffins

2 1/3 cup Flour  
1/2 tsp. Salt  
1/2 tsp. Baking Soda  
1 tsp. Baking Powder  
1/4 lb. or 1 stick Butter (softened)  
1/4 cup Vegetable Oil  
1 1/4 cup Sugar  
2 Eggs  
1/2 tsp. Vanilla  
3 tsp. Almond Extract  
1 1/3 cup Sour Cream  
2 Tbsp. Poppy Seeds

Measure flour, salt, baking soda and baking powder and set aside.  
In mixing bowl, beat softened butter, oil and sugar until blended.  
Add eggs, vanilla, almond extract and sour cream to butter and oil.  
Blend until mixture is smooth. All moist ingredients should be blended well. Start adding the flour mixture to batter a little at a time until thoroughly blended, but do not over beat. When mixed, remove from mixer and add poppy seeds. Stir with a spoon until completely mixed through. Place in muffin cups 3/4 full. Bake in a preheated oven at 375 degrees for 20-25 minutes. Check muffins with a toothpick. Do not overbake. Store in a sealed container. Makes 24 regular sized muffins.

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Elaineah Jackson  
Intermediates  
Muffins  
Gray

Deluxe Pumpkin Blueberry Muffins

Streusel Topping

2 tablespoon all-purpose flour  
1/4 teaspoon ground cinnamon  
2 tablespoon sugar  
1 tablespoon butter

Add ingredients together in a small bowl use a fork to cut in the butter until crumbly. Set aside.

1 2/3 cups all- purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1 cup canned pumpkin

1/4 cup 2% milk  
1/2 cup butter, softened  
1 cup packed light brown sugar  
1 large egg  
1 cup frozen blueberries  
1 tablespoon all- purpose flour

Preheat oven to 350 F Put cupcake liners in 12 regular muffin cups.

In a large bowl combine 1 2/3 cups flour, baking soda, baking powder, salt, cinnamon, and allspice. Combine pumpkin and milk in a small bowl. In a large mixing bowl beat butter and brown sugar until creamy. Add egg; beat until fluffy. Alternately add flour and pumpkin mixture to the butter mixture; beating just until blended. Combine blueberries and 1 tablespoon flour in small bowl. Stir gently into mixture. Spoon batter into prepared muffin cups. Sprinkle Streusel Topping over batter. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool in pan for 10 minutes: remove to wire rack to cool completely. Store the muffins in covered container. Makes 12 servings

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Kylie Sawyer  
Intermediate  
Muffins  
Hemphill

### Zucchini Muffins

3 eggs  
½ cup canola oil  
½ cup unsweetened, applesauce  
2 cups sugar  
2 cups grated zucchini  
1 ½ cups all-purpose flour  
1 ½ cups whole wheat flour  
1 teaspoon salt  
1 teaspoon baking soda  
¼ teaspoon baking powder  
3 teaspoons of cinnamon  
½ cup chopped pecans



Preheat oven to 325 degrees. Wash and dry zucchini and grate. Set aside. Combine 3 eggs in mixing bowl and beat until fluffy. Add ½ cup canola oil, ½ cup applesauce, 2 cups of sugar and 2 cups grated zucchini to the egg mixture. Beat lightly. In a separate bowl, combine 1 ½ cups of all-purpose flour, 1 ½ cups of whole wheat flour, 1 teaspoon of salt, 1 teaspoon of baking soda, ¼ teaspoon of baking powder, and 3 teaspoons of cinnamon. Sift dry ingredients. Add dry ingredients to the wet mixture. Stir in ½ cup of chopped pecans. Place paper muffin liners in the muffin tins. Use ¼ cup scoop to scoop batter into each muffin. Bake for 12 to 15 minutes. Check with a toothpick. If the toothpick comes out clean, remove the muffins and place on a cooling rack. Serve warm or at room temperature. 1 muffin is 1 serving. This recipe makes 2 ½ dozen muffins. They can be stored in the freezer.

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### Pecan Pie Muffins

½ c. all-purpose flour  
1 c. brown sugar, packed (dark or light brown)  
1 c. chopped pecans  
2 large eggs  
11 Tbsp. real butter (about 1⅓ sticks) melted  
whipped topping-optional

Preheat oven to 350 degrees. Place 9 cupcake liners into a regular muffin pan and spray each of the liners with nonstick cooking spray. In a bowl, combine flour, brown sugar, and pecans until mixed well. Set aside. In another bowl, beat the eggs until foamy. Then add melted butter. Stir well. Combine the egg mixture with the flour mixture. Stir until moistened. Spoon the batter into the cups until almost full. Bake for 20-25 minutes. Serve warm or cooled.

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Abby Ely  
Intermediate  
Muffins  
Sherman

### Sausage Supper Muffins

8 ounces bulk pork sausage  
¼ cup sugar  
1 cup all purpose flour  
4 teaspoons baking powder  
1 cup yellow cornmeal  
2 beaten eggs  
½ cup grated parmesan cheese  
1 cup milk  
¾ teaspoon salt  
¼ cup cooking oil



In skillet brown sausage, stirring to break into small pieces; drain off fat. Stir together flour, cornmeal, parmesan cheese, sugar, baking powder, and salt; make a well in center. Combine eggs, milk, and oil; add all at one to dry ingredients, stirring just till moistened (batter should be lumpy). Fold in sausage. Fill greased muffin cup 2/3 full. Bake in 400° oven for 20 to 25 minutes or until golden.

Makes 12 muffins

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Nana's Banana Nut Muffins

5 tablespoons butter  
½ cup granulated sugar  
½ cup firmly packed light brown sugar  
1 large egg  
2 egg whites  
1 ½ cups mashed, very ripe bananas  
1 ¾ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
¼ teaspoon baking powder  
½ cup heavy cream  
1/3 cup chopped pecans

Preheat oven to 350°F. Spray muffin pan with nonstick cooking spray. Beat butter in large bowl with an electric mixer set at medium speed until light and fluffy. Add granulated sugar and brown sugar; beat well. Add egg, egg whites and vanilla; beat until well blended. Add mashed banana, and beat on high speed 30 seconds. Combine flour, baking soda, salt and baking powder in medium bowl. Add flour mixture to butter mixture alternately with cream, ending with flour mixture. Fold Pecans into batter; mix well. Spoon batter into prepared muffin cups, filling each two-thirds full. Bake for 18 to 20 minutes or until golden and a wooden toothpick inserted in center comes out clean. Cool in muffin cups on a wire rack for 5 minutes. Remove from muffins cups; serve warm. Yield: 12 muffins

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