

Autumn Rose Cranberry Pumpkin Muffins

Prep 20 min bake 20min makes 1 dozen or 24 mini muffins

Ingredients

1 cup quick oats
1 cup flour
3/4 cup brown sugar packed
2 teaspoons baking powder
1/4 teaspoon backing soda
1/2 teaspoon salt
1 table spoon pumpkin pie spice
1 can 15 oz pumpkin
2 eggs
1/2 cup melted butter
1/4 cup buttermilk
2 teaspoons vanilla
1 cup dried cranberries
1 cup pumpkin seed raw or roasted
1 cup cinnabits
Or add any nuts or baking chips

Directions

Preheat oven 400

Mix flour, brown sugar baking powder, salt, pumpkin pie spice, in bowl and set aside.

Beat eggs, pumpkin, melted butter, butter milk, vanilla in a separate bowl.

Gradually mix in flour and dry ingredients. Stir in dried cranberries, pumpkin seeds, cinnabits, or and other nuts or chips.

Spoon into baking cups full and Bake.

Bake at 400 for 15 to 20 min until done in center, a little less for small or mini cups. Use a toothpick to test. Let rest for about 5 min. Before trying to remove from pan.