

Pumpkin, Yogurt and Honey Muffins by Lynn's Recipes



Lynn demonstrates how to make some delicious muffins suitable for breakfast, brunch, or to serve with a meal.

Ingredients:

- 10 ounces pumpkin puree
- 2 cups self-rising flour
- 2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1/3 cup honey
- ½ stick butter, melted (4 Tablespoons)
- 2/3 cup plain yogurt
- 3 eggs

Preheat oven to 400°. Spray a 12 well muffin pan with cooking spray and set aside.

Sift flour, baking powder and ginger into a bowl. Combine the honey, butter, yogurt and eggs, then add the flour mixture. Add the pumpkin and mix until just combined. Portion out into your muffin pan. It may make more than 12, depending on the size of your muffin pan.

Bake for 15-25 minutes, or until a toothpick or cake tester comes out clean

[Comment on this Recipe](#)

Follow me on:

[YouTube](#)

Pumpkin, Yogurt and Honey Muffins by Lynn's Recipes

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)