

Pumpkin Muffins

1-3/4 c. all-purpose flour
1/3 c. sugar
2 t. baking powder
1 t. ground cinnamon
1/2 t. nutmeg
1/8 t. ground cloves
3/4 c. milk
1/4 c. cooking oil
1/2 c. canned pumpkin
1 beaten egg

Combine flour, cinnamon, nutmeg, cloves, sugar, baking powder and 1/4 teaspoon salt. Make a well in the center. Combine egg, milk, oil, and pumpkin; add all at once to flour mixture. Stir just till moistened (should be lumpy). Lightly grease muffin cups or line with paper bake cups; fill 2/3 full. Bake in a 400 oven about 20 minutes or till golden. Remove from pans and serve warm. Makes 10 to 12 muffins.