

Spiced Pumpkin Butter Muffins



Ingredients:

- 1 cup of Sugar
- 2 cups All-Purpose Flour
- 1 tsp Baking Soda
- 1/2 tsp Baking Powder
- 1/4 tsp Salt
- 1/4 tsp Nutmeg
- 2 1/2 tps Cinnamon (divided)
- 2 Large Eggs
- 1 cup Jackie's Pumpkin Butter Jam
- 1/3 cup Canola Oil
- 4 tbsp Milk (or Half and Half)
- 1 tsp Vanilla Extract
- 1 cup Pecans (chopped and divided)
- 1/4 cup Brown Sugar

Instructions:

Preheat your oven to 325 degrees. Grease and flour muffin pans (or line with muffin/cupcake papers.)

Combine sugar, flour, baking soda, baking powder, salt, nutmeg, and 1 1/2 tps cinnamon in a large bowl. In a small bowl whisk together eggs, pumpkin butter, canola oil, milk (or half and half), and vanilla.

Slowly add wet ingredients to the flour mixture until well-blended. Stir in 3/4 cup of the chopped pecans.

Fill muffin cups 2/3 full. Combine the remaining 1/4 cup of pecans with the remaining 1/2 tsp of Cinnamon and the 1/4 cup of brown sugar. Sprinkle some over each muffin.

Bake for 30 minutes or until muffins spring back when lightly touched with a finger.

Jackie's Jams