

# Cleo Coyle's Pumpkin Muffin Tops

Text & photos (c) 2010 by Alice Alfonsi who writes the Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini

**Servings:** about 12 muffin tops

## Ingredients:

2 large eggs  
¼ cup vegetable oil (*I use canola*)  
1 cup whole milk  
¼ cup + 2 Tablespoons granulated sugar  
½ teaspoon vanilla  
½ cup canned pumpkin (*purée not pumpkin pie filling*)  
1-½ teaspoons pumpkin pie spice (*\*see end note to make yourself*)  
Pinch of salt  
2 teaspoons baking powder  
1-¾ cups all purpose flour (*For higher, prettier muffin tops, you can increase the flour by ¼ cup, but in my opinion they don't taste as good.*)

## Directions:

**(1) One bowl mixing method:** Preheat oven to 425° Fahrenheit. Place eggs in bowl and whisk. Add oil, milk, sugar, vanilla, canned pumpkin, pumpkin pie spice, salt. Whisk until blended. Finally, sift in baking powder and flour. *NOTE: Sifting the flour lightens it for better rising and texture. Sift after measuring for correct amount.* Stir well to blend in the flour. Batter should be smooth but don't over mix. Now chill that batter for 15 to 30 minutes in the refrigerator. This hydrating step is necessary for best results.

**(2) Prep pan and drop:** For best results, line baking sheet with parchment paper. Drop chilled batter onto baking sheet, about 2 tablespoons per muffin top (simply drop one tablespoon of batter right on top of the other). These will double in size so leave room between. On the 2<sup>nd</sup> batch, allow pan to cool before dropping batter or tops may spread too much.

**(3) Bake:** Oven should be well pre-heated to 425° F. Bake muffin tops 10 – 12 minutes (depending on oven). Rounds will rise slightly in center, resembling muffin tops. Serve warm with butter or dust with powdered sugar. Do not allow muffin tops to cool on hot pan. Bottoms may steam and become tough. Be sure to store in refrigerator (either wrapped in plastic or placed in an airtight container).

**\*SPICE TIP:** To make 1 teaspoon of pumpkin pie spice, mix the following ground spices: ½ teaspoon cinnamon, ¼ teaspoon ginger, 1/8 teaspoon allspice or cloves, and 1/8 teaspoon nutmeg.

*Eat with Joy! ~ Cleo Coyle*

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