

 **Pumpkin Maple Muffins**

 **Yield:**18 muffins

½ cup/114 grams (1 stick) unsalted butter

1 cup/145 grams all-purpose flour

1 cup/140 grams whole-wheat flour (or 1 cup/145 grams all-purpose flour)

2 teaspoons baking powder

1 teaspoon baking soda

1¼ teaspoon kosher salt

2 teaspoons ground cinnamon

1 teaspoon ground ginger

½ teaspoon ground turmeric

¼ teaspoon ground nutmeg

1½ cups/355 grams pumpkin purée (1 15-ounce can)

3 large eggs

1 cup/200 grams light brown sugar

⅔ cup/150 millilitres maple syrup

Heat oven to 160°.

Spray muffin moulds with nonstick spray or line them with paper liners.

Heat butter in a small saucepan over medium heat. Cook, swirling occasionally, until the butter has melted, foamed and started to brown, about 5 minutes. Use a whisk to scrape up any browned bits at the bottom of the pot. Remove from heat and set aside.

In a medium bowl, whisk together flours, baking powder, baking soda, salt, cinnamon, ginger, turmeric and nutmeg.

In a large bowl, whisk together pumpkin, eggs, brown sugar and maple syrup until totally smooth. Whisk in dry ingredients, followed by browned butter.

Divide among prepared muffin tins and bake until the tops are puffed and spring back slightly when pressed, 20 to 25 minutes.

First, just use the whole 15oz can of pumpkin. It works out fine and then no waste or trying to figure out what to do w small amount of pumpkin. Second, add at least half a cup of chopped toasted walnuts when you add brown butter. The texture and taste of walnuts is a big plus. I adjusted the amount of sugar and maple syrup down by a half and still found the muffins plenty sweet.