

# Pumpkin Muffins

written by The Recipe Exchange | March 15, 2024

## **Ingredients**

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 1/2 teaspoons pumpkin pie spice, divided  
1/4 teaspoon salt  
1/2 cup butter or margarine, softened  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
3/4 cup sugar, divided  
2 eggs  
1 (15-ounce) can pumpkin  
1 (9-ounce) package NONE SUCH® Condensed Mincemeat, crumbled

## **Directions**

Preheat oven to 400°F. In small bowl, combine flour, baking powder, 1 teaspoon pumpkin pie spice and salt.

In large mixing bowl, beat butter, EAGLE BRAND® and 1/2 cup sugar until fluffy. Add eggs, one at a time, beating well after each addition. Add pumpkin; mix well. Gradually stir in dry ingredients only until moistened. Stir in NONE SUCH®.

Fill greased or paper-lined muffin cups 3/4 full.

Combine remaining 1/4 cup sugar and 1/2 teaspoon pumpkin pie spice; sprinkle evenly over muffins.

Bake 25 minutes or until lightly browned. Remove from pans; serve warm.