

Sweet Potato Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: 8 minutes

Cook Time: 25 minutes

Ingredients

- 2 ½ cups of All Purpose Flour
- 2 tsp of Baking Powder
- ½ tsp of Salt
- 2 tsp of Pumpkin Pie Spice
- 2/3 cup of Whole Milk
- ½ cup of Sweet Potato Puree
- 1 tsp of Vanilla Extract
- ½ cup of Sugar
- ¼ cup of Brown Sugar
- ½ cup of Vegetable Oil
- 2 Eggs

For the Topping:

- ½ cup of Unsalted Butter, melted
- ½ cup of Sugar
- 1 tsp of Pumpkin Pie Spice

1) Preheat the oven to 350 degrees, line a 12 piece muffin tin with paper liners and set aside.

2) In a large bowl, whisk together the flour, baking powder, salt and pumpkin pie spice, set aside.

3) In a separate large bowl, whisk together the milk, oil, brown sugar, granulated sugar, sweet potato puree, vanilla and eggs.

4) Add the wet ingredients into the dry and mixed them together to combine them well.

5) Divide the mixture among the 12 muffin liners using an ice cream scoop.

6) Bake the muffins for about 25 minutes or until fully cooked through.

7) In a small bowl, mix together the sugar and pumpkin pie spice. Set aside for a few minutes.

8) Allow the muffins to cool for about 10 minutes (but make sure they are still warm) brush the tops with the melted butter and dip the tops into the spiced sugar.

9) Serve them warm if you can, they are too irresistible not to.

