

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.

