



Pumpkin Ginger Muffins

INGREDIENTS

2 eggs
1 1/3 cups sugar
1/2 cup vegetable oil
1/3 cup water
2 tablespoons fresh ginger, crushed (about 1/2 oz.)
1 cup pumpkin
1/2 tsp. vanilla

2 cups flour
1 teaspoons baking soda
3/4 teaspoons salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon (ground) ginger

DIRECTIONS

1. Grease or line muffin tins for 18 muffins. Preheat oven to 375 degrees.
2. In a large mixing bowl, combine eggs, sugar, vegetable oil, water, fresh ginger, pumpkin, and vanilla. In a separate bowl, sift together flour, baking soda, cinnamon, nutmeg, and ground ginger. Fold together wet ingredients and dry ingredients until just mixed. Spoon batter into prepared muffin pans making about 3/4 full.

3. Bake at 375 degrees for about 20 minutes. Remove from pans and cool.

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