

# Fine w/ Food

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## PUMPKIN MUFFINS (GLUTEN-FREE)

dry:

- 1 ½ cups cassava flour
- 1 ½ tsp. baking powder
- pinch of salt
- 2 tsp. cinnamon
- 2 tsp pumpkin pie spice (if you don't have pumpkin pie spice simply use 1 tsp. nutmeg, 1 tsp. ground cloves, & 1 tsp. ground ginger)

wet:

- 1 cup canned pumpkin pureé \*NOT pumpkin pie filling
- 2 large eggs, room temperature
- 1 ¼ cup monk fruit (you can also use coconut sugar)
- ½ cup butter or coconut oil, melted
- ½ cup maple syrup
- 1 tsp. vanilla extract



preheat oven to 350°f and line cupcake tin with baking liners

in a large mixing bowl add in all the dry ingredients and mix to combine. in a separate mixing bowl, add in all the wet ingredients and mix to combine

transfer dry ingredients to the bowl with wet ingredients and combine. (your batter should be on the thicker side) scoop batter into cupcake liners. bake for 16–20 minutes (until a toothpick comes out clean)

cool cupcakes. serve & enjoy!