



## Pumpkin and Oat Muffins

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 35 mins

### Ingredients

250g Soft Unsalted Butter  
100g Light Brown Sugar  
100g Caster Sugar  
4 Large Eggs  
300g Pumpkin Purée  
250g Self Raising Flour  
1 tsp Baking Powder  
1 tsp Pumpkin Spice  
100g Sultanas  
75g Rolled Oats

### Oat topping:

60g Rolled Oats  
1/2 tsp Pumpkin Spice  
30g Light Brown Sugar  
30g Melted Unsalted Butter  
25g Pumpkin Seeds

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### Method

- Preheat the oven to 180 degrees centigrade (160 Fan).
- Line a muffin tin with 12 tulip cases.
- In the bowl of a stand mixer weigh the butter, light brown sugar and caster sugar.
- Mix until it is light and fluffy.
- While this is mixing prepare the topping by mixing all the ingredients together in a small bowl. Set aside for later.
- Then add the eggs one at a time and mix.
- Next add the pumpkin purée.
- Finally add the flour, baking powder, pumpkin spice, sultanas and rolled oats.
- Divide the mixture equally into the prepared cases and sprinkle over the oat topping.
- Place in the oven and bake for 35 minutes or until a skewer comes out clean.