 Pumpkin Muffins

**Ingredients**

**Wet mix**

¼ cup margarine

½ cup sugar

2 eggs

1 cup pumpkin puree---cook 300g pumpkin in ¼ cup water (mash with potato masher or puree in blender)

**Dry mix**

2 ½ cups self raising flour

**Topping**

1 tablespoon sugar / 1 tablespoon cinnamon aprox

**Equipment**

Large bowl

Masher/blender

Measuring cups, measuring spoons

Electric hand beater

Chopping board vegetable knife

Spatula

**Method**

Cut, peel and chop pumpkin, cook in water till soft. Puree. Cool

Pre-heat oven and place patty cases in tin

Beat margarine and sugar till creamed , sugar needs to be dissolved into mixture-changes color

Add eggs one at a time beating well after each addition

Add pumpkin, mix

Fold flour into wet mix and place in patty cases

Sprinkle with topping

Makes 10

Bake 180 C for 15-20 min