



Seraphina's Sinfully Soft GF Pumpkin Muffins

This is a recipe inspired by the book FORBIDDEN BILLIONAIRE from the book series TITANS by Sierra Cartwright.

Ingredients:

- 1 cup canned pumpkin purée
- 2 eggs
- 1/3 cup melted coconut oil (or butter)
- 1/2 cup maple syrup (or honey)
- 1 tsp vanilla extract
- 1 3/4 cups gluten-free all-purpose flour (with xanthan gum)
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp pumpkin pie spice

Optional: mini chocolate chips or chopped walnuts. (I vote yes on the chocolate chips!)

Instructions:

Preheat oven to 350°F.

Line or grease a muffin tin.

In a large bowl, whisk pumpkin, eggs, oil, syrup, and vanilla until smooth.

In another bowl, mix flour, baking soda, baking powder, salt, and pumpkin pie spice.

Add dry ingredients to wet and stir until just combined. Fold in add-ins, if using.

Fill muffin cups 3/4 full.

Bake for 18-22 minutes or until a toothpick comes out clean.

Cool for 10 minute...if you can wait that long. (I can't! LOL)

