

From Real Estate to Recipes!
OCTOBER FEATURE RECIPE



Pumpkin Muffins With Maple Glaze
One of my favorites & sweet autumn treat!

Ingredients:

- 1 1/2 Cup Flour
- 2 tsp. Baking Powder
- 1 tsp. Baking soda
- 1 tsp. Cinnamon
- 1/4 tsp. Nutmeg
- 1/4 tsp. Ground Cloves
- 1/4 tsp. ginger
- 1/4 tsp. Kosher salt
- 2 Eggs
- 1/3 Cup Brown Sugar
- 1 (15oz.) Can Pumpkin Puree
- 1/4 Cup Unsalted Butter-Melted
- 1/2 Cup Sour Cream
- 1/3 Cup Chopped Pecans-Optional

Maple Glaze:

- 1 Cup Powdered Sugar
- 2 Tbsp. Unsalted Butter-Melted
- 2 Tbsp. Pure Maple Syrup
- 1/4 tsp. Vanilla Extract
- 1/8 tsp. Kosher Salt
- 2-4 Tbsp. Milk

Directions: Preheat Oven to 375°

- 1) Use baking spray to grease your muffin tins. Set aside.
- 2) In a Lg bowl whisk together flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, ginger, & salt. Set aside.
- 3) In medium bowl whisk together eggs & brown sugar until smooth. Stir in pumpkin, melted butter, & sour cream until blended. Add pumpkin mixture to the flour mixture & stir until almost blended, then stir in the pecans until just combined.
- 4) Spoon batter into prepared pan evenly. Bake 20-25 mins. or until toothpick comes out clean. Cool for about 5 mins in pan. Remove & finish cooling on wire rack with tops up.
- 5) Prepare glaze: whisk together powdered sugar, butter, maple syrup, vanilla, salt & 1Tbsp. of milk @ a time. When you have achieved desired consistency coat muffins using a silicone brush. *ENJOY!

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