

Pumpkin Muffins
From Baking by Martha Day
via Emily Nicodemus

4 oz. butter or margarine, at room temperature
5 oz. dark brown sugar
4 Tbsp. molasses
1 egg, at room temperature, beaten
8 oz. (1 cup) cooked or canned pumpkin (I used fresh
cooked pumpkin)
8 oz. (1 cup) flour
¼ tsp salt
1 tsp baking soda
1 ½ tsp ground cinnamon
1 tsp grated nutmeg
1 oz. currants or raisins (optional)

Preheat the oven to 400 degrees. Grease 14 muffin cups or use paper baking cups. Cream the butter or margarine until soft. Add the sugar and molasses, and beat until light and fluffy. Add the egg and pumpkin, and stir until well blended.

Sift over the flour, salt, baking soda, cinnamon and nutmeg. Fold just enough to blend; do not overmix. Fold in the currants or raisins, if used.

Spoon the mixture into the prepared muffin cups, filling them $\frac{3}{4}$ full. Bake until the tops spring back when touched lightly. 12-15 minutes. Serve warm or cold.