



BARK-FEST OF CHAMPIONS!



Enjoy this Pup-kin Muffin recipe perfect to pair with a yogurt smoothie!

● **All-Purpose Flour**

● **Pumpkin**

● **Baking Powder**

● **Vanilla Extract**

● **Cinnamon**

● **Large Eggs**

● **Ground Ginger**

● **Nutmeg**



● **Salt**



Danone Yogurt

● **Unsalted Butter**

Pick up everything you need at a

● **Light Brown Sugar**

Kroger store near you





BARK-FEST OF CHAMPIONS RECIPE CARD

PUP-KIN MUFFINS

Add items to your shopping list, pick up at

 | [Kroger.com](https://www.kroger.com)

Ingredients

- 1 3/4 Cups All-Purpose Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Ground Ginger
- 1/2 Teaspoon Nutmeg
- 1/2 Teaspoon Salt
- 6 Tablespoons Unsalted Butter
- 1 1/3 Cups Light Brown Sugar
- 2 Large Eggs
- 1 1/3 Cups Pumpkin Purée
- 1 Teaspoon Vanilla Extract
- 12-cup Muffin Pan
- Muffin Pan Liners, or Non-Stick Cooking Spray
- Electric Mixer

How to Make

- Step One:** Heat the oven to 350°F. Prepare the muffin pan with liners, or grease the pan with non-stick cooking spray.
- Step Two:** In a medium bowl, whisk together the flour, baking powder, cinnamon, ginger, nutmeg, and salt. Set aside.
- Step Three:** In a large mixing bowl, cream the butter and sugar until light and fluffy, 1 to 2 minutes.
- Step Four:** Add the eggs one at a time, mixing after each one.
- Step Five:** Mix in the pumpkin purée and vanilla extract.
- Step Six:** Stir in the dry ingredients, mixing until just combined.
- Step Seven:** Place batter into the prepared muffin cups so they are 3/4 of the way full.
- Step Eight:** Place the muffin tin in the oven and bake for about 20 minutes, until a tester comes out with few crumbs.
- Step Nine:** Let the muffins cool enough to handle, then transfer them to a wire rack.
- Step Ten:** Make two shallow cuts into the top of each muffin and insert printable ears. Serve warm.

