**Pumpkin Muffins**

 **Ingredients**

**2 & 2/3 cups all purpose flour**

**2 tsp baking powder**

**1 (15 oz ) can pumpkin puree**

**2 tsp ground cinnamon**

**¼ tsp ground nutmeg**

**½ tsp salt**

**2 tsp baking soda**

**1 cup canola oil**

**¼ tsp ground cloves**

**1cup sugar**

**¼ tsp ground ginger**

**4 eggs**

**1 cup dark brown sugar**

**1 cup raisins**

**1 cup sunflower seeds**

**1 cup chopped walnuts**

 **Tools**

**Bowl**

**Whisk**

**Teaspoon**

**Spatula spoon**

**Electric mixer**

**Muffin tin**

**Oven**

**Wire rack**

**Serving plate**

 **Directions**

**Preheat oven to 350 degrees. Line muffin tin with paper cases. Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, ground ginger and salt in a medium bowl, mix it and set aside. In a large bowl mix together pumpkin puree, sugar, brown sugar and canola oil. Mix on medium high speed about one minute until well combined. Add eggs, one at a time, beating after each addition. Add flour mixture and mixing on low speed until just combined. Then fold raisins in the batter. Fill the muffin cups with the batter using spoon or scoop. Place pumpkin muffins in the oven and bake for about 25 minutes or until golden brown. Remove pumpkin muffins from oven and place on a wire rack to cool completely. Sprinkle the tops with the sunflower seeds and chopped walnuts. Serve!**