

## Pumpkin Cornbread Muffins

1 1/2 cups all-purpose flour  
1/2 cup plus 1 Tbs. cornmeal  
1 Tbs. baking powder  
1/4 tsp. baking soda  
1/4 tsp. salt  
1 tsp. ground cinnamon  
1/2 tsp. ground mace or ground nutmeg  
1/4 cup granulated sugar  
1 egg  
2 Tbs. butter, melted, plus more for greasing pan  
1/2 cup milk  
1/4 cup orange juice (the juice of one orange)  
1 tsp. fresh grated orange peel (optional)  
1 cup pumpkin puree (canned or fresh cooked)

1. Preheat oven to 400 degrees and butter a muffin pan well.
2. In a large bowl, stir together flour, cornmeal, baking powder, baking soda, salt, spices, and sugar.
3. In a bowl, whisk together egg, butter, milk, orange juice, orange peel, and pumpkin.
4. Pour the wet ingredients over the dry ingredients until just combined. Mixture will be lumpy.
5. Spoon into muffin pans.
6. Bake for 20 minutes until browned and springy to the touch. Cool in pan 5 minutes. Then turn out and cool completely.



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