

# MALTED PUMPKIN MUFFINS

## INGREDIENTS

- 1 3/4 cup all-purpose flour
- 1/4 cup malt powder
- 3/4 cup light brown sugar, packed
- 2 heaping T granulated sugar
- 1 t baking soda
- 1/2 t baking powder
- 1/2 t salt
- 1/2 t nutmeg
- 1/2 t cinnamon
- 1/2 t allspice
- pinch of cloves
- scant 1 cup pumpkin puree
- 1/2 cup olive oil
- 1/3 cup honey + water mixed\*

\* Pour honey halfway up the side of your 1/3 cup measuring cup and then top off with water.

## DIRECTIONS:

1. Preheat oven to 350°F. Line a 12-cup muffin pan with parchment squares or liners. Set aside.
2. In a large bowl, whisk together flour, malt powder, sugars, baking soda, baking powder, salt and spices.
3. In a medium bowl whisk together the pumpkin puree, oil, honey and water.
4. Fold the wet ingredients into the dry ingredients until mixed thoroughly, being sure to scrape the bottom of the bowl.
5. Divide the dough between the prepared muffin cups. Bake for 20-25 minutes, or until a skewer inserted in the center comes out clean.
6. Remove from the oven and allow to rest in the pans for about 20 minutes before loosening around the edges with knife and inverting on a cooling rack. Serve warm topped with glaze.

## Malted Brown Butter Icing

### INGREDIENTS:

- 3 T butter
- 1 cup confectioners' sugar
- 1/2 t vanilla extract
- 2 T malt powder
- 3-4 T milk

### DIRECTIONS:

1. Make glaze by melting butter in a small sauce pan over medium heat until 4-5 minutes, or until browned. Pour over confectioners' sugar. Whisk the vanilla and malt powder into milk until smooth and stir as much as you need into the sugar mixture. Add more milk or sugar until reaching your desired glazey consistency. Spoon over muffins. Sprinkle with additional malt powder.