



## Datil Bee Awesome Pumpkin Honey Muffins

These muffins are easy to make with Datil Bee Awesome Sweet Hot Honey. They're also a great breakfast option for weekdays or holidays! Recipe can also be used as a sheet cake or loaf.

Makes 12 Muffins

### Ingredients:

- 1 ½ cups all-purpose flour
  - 1 ½ teaspoons baking powder
  - 1 teaspoon baking soda
  - ¼ teaspoon salt
  - 1 ½ teaspoons ground cinnamon
  - ½ teaspoon ground ginger
  - ¼ teaspoon ground nutmeg (fresh if possible)
  - ¼ lb. butter, softened to room temperature
  - ¾ cup Datil Bee Sweet Hot Honey
  - 1 large egg
  - 1 cup canned pumpkin
- (Optional: add 1 cup chopped toasted pecans, Wilton white sparkling sugar)



### Instructions:

1. Move oven rack to middle position and preheat to 350 degrees F. Line a standard muffin tin with paper liners; set aside.
2. In a medium bowl, add flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg. Whisk until combined; set aside.
3. Using an electric mixer or stand mixer fitted with paddle attachment, beat butter on medium until light in color, about 2 minutes. Add honey, egg and pumpkin and beat until combined, about 1 minute. Slowly add flour mixture, and mix until just blended and no flour streaks remain. Fold in pecans if using these.
4. Scoop batter into muffin cups using a 4 tablespoon scoop (if you don't have a scoop just distribute batter evenly). Sprinkle pinch of Wilton white sparkling sugar over each muffin cup if using. Bake for 25-30 minutes, or until toothpick inserted in center comes out clean. Remove muffins from pan and place on wire rack to cool. Serve warm or at room temperature.

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