Pumpkin Cranberry Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

These muffins require no sales pitch. I will tell you anyway that they are fluffy, flavorful, and easy to make with or without an electric mixer.

- 2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground allspice
- 4 ounces unsalted butter, soft
- 1 cup white sugar
- 2 whole large eggs
- 1/2 cup milk
- 3/4 cup packed pumpkin puree
- 1 cup whole cranberries, fresh or frozen

Instructions

1. Preheat oven to 350º standard / 325º convection.
2. Prepare standard-sized muffin tin with grease or papers.
3. Combine flour, baking powder, salt, and spices. Whisk to evenly mix. Set aside.
4. Cream butter and sugar until well incorporated. You do not need to mix until fluffy and light. With muffins, it's OK (maybe even preferable) to leave the mixture a bit uneven.
5. Beat in eggs and milk. Again, don't mix as much as you would if you were making cookies.
6. Add flour mixture and, using a rubber spatula, fold gently into wet mixture. Leave some dry spots in the batter.
7. Add pumpkin and continue to fold until the batter is mostly even.
8. Add cranberries and give the better one or two more folds.
9. Using a measuring cup, large spoon, or portion scoop, fill muffin cups about ¾ full.
10. Bake until set: a toothpick or skewer inserted in the center of the muffin will emerge clean. This morning, my batch took 35 minutes to bake.
11. Remove pan from oven and allow to cool a few moments before removing muffins.