

Betty's Autumn Pumpkin Molasses Muffins



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In this video, Betty demonstrates how to make Autumn Pumpkin Molasses Muffins, using sorghum in the place of molasses. I purchased a jar of sorghum at the 3rd Annual Sorghum Festival in Richmond, Kentucky, that Rick and I attended. (You can see the sorghum festival in the previous video.) These muffins are made with sorghum, but I am going to write up the recipe with molasses, because the two syrups taste very much the same, and I think it will be easier for you to find molasses!

Ingredients:

- ½ cup butter or margarine, softened
- ¾ cup firmly packed brown sugar
- 1 cup canned pumpkin
- ¼ cup molasses
- 1 egg
- 1 ¾ cups self-rising flour
- ¾ teaspoon baking soda
- ½ cup chopped pecans
- cooking oil spray

In a large bowl, cream ½ cup butter or margarine with ¾ cup brown sugar, and then beat with an electric mixer until smooth. Add 1 cup canned pumpkin, ¼ cup molasses, and 1 egg. Beat well. Combine 1 ¾ cups self-rising flour and ¾ teaspoon baking soda. Add to butter mixture, and stir until dry ingredients are moistened. Stir in ½ cup pecans. Spoon batter into muffin pans that have been sprayed with cooking oil spray, filling two-thirds full. Bake at 375 degrees for 20 minutes. Let cool slightly in pan, and then remove to a nice serving plate. These muffins are scrumptious on a fall day, along with a mug of hot apple cider!