



# Pumpkin Duffins (vegan)

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## Ingredients

1/3 cup	original flavor almond milk
1 tbsp.	lemon juice
2/3 cup	margarine
3/4 cup	dark brown sugar
3 cups	all-purpose flour
1 tbsp.	baking powder
1/4 tsp.	baking soda
1 tsp.	salt
2 tbsp.	cornstarch
2 tsp.	cinnamon
1/2 tsp.	ginger
1/4 tsp.	cloves
1 15oz can	pumpkin
2 tbsp.	applesauce
1 cup	sugar
1 tbsp.	cinnamon



## Directions

In a large bowl, combine all the dry ingredients together. In a separate bowl, beat together margarine and dark brown sugar until smooth and creamy. Add pumpkin, applesauce, and milk. Blend until combined. Add dry ingredients a little a time until blended.

Spray a muffin tin with a non-stick baking spray or use paper liners. Fill each cup approximately 3/4 full. Bake at 350° for approximately 20 minutes.

Combine sugar and cinnamon. When muffins are cool enough to handle, brush the tops of each muffin with melted margarine, then roll in the cinnamon mixture.

Yield: 15 Muffins