

Savory Herbed Vegan Pumpkin Muffins

Ingredients

- 2 ½ cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp dried parsley
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp. dried basil
- 15 oz can pumpkin puree
- ¼ cup olive oil (plus a little extra to grease your pans)
- ½ cup unsweetened, unflavored vegan milk (almond, soy, cashew, etc.)

Steps

1. Preheat the oven to 350°F (175°C). Use a little bit of olive oil to lightly grease 12 regular sized muffin tins.
2. In a large bowl, quickly whisk together the flour, baking powder, salt, parsley, thyme, basil and oregano. Once well mixed add the pumpkin puree, olive oil, and vegan milk, and mix again until it forms a smooth, fluffy batter without lumps. Divide the muffin batter evenly between the twelve muffin tins and place in the preheated oven.
3. Bake for around 35 minutes and let cool fully before removing from the tin and enjoying.

