



## Butternut Muffins

**Servings:** 8

**Prep Time:** 10min

**Cook Time:** 20min

### Ingredients

- 200 g Vegies butternut
- 50 ml canola oil
- 125 ml brown sugar
- 2 large eggs, lightly beaten
- 75 ml milk
- 250 ml cake flour
- 20 ml baking powder
- 90g instant butterscotch pudding mix (1 box)
- Pinch salt
- 7 ml ground cinnamon
- 2 ml ground ginger
- 2 ml mixed spice

### Directions

1. Pre-heat oven to 180° C. Position muffin paper cases in a muffin pan.
2. Microwave the butternut as per on-pack instructions. Tip the cooked butternut into a mixing bowl and mash well. Stir in the oil, sugar, eggs and milk.
3. Add the remaining ingredients, mixing gently to a smooth batter.
4. Divide evenly between the greased muffin pans and bake for 20 minutes.