

Pumpkin Corn Bread by Lynn's Recipes



Lynn demonstrates how to make a delicious Pumpkin Corn Bread that is perfect to serve at Thanksgiving. From allrecipes.com.

Ingredients:

- 2 cup all purpose flour
- $\frac{3}{4}$ cup yellow cornmeal
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 2 eggs, well beaten
- 1 cup pumpkin puree
- $\frac{1}{2}$ cup packed dark brown sugar
- $\frac{1}{4}$ cup canola oil
- 1 cup coarsely chopped pecans

Preheat oven to 425°. Grease a 12 cup muffin pan or line with paper muffin liners. Set aside.

In a large bowl, stir flour, cornmeal, baking powder, baking soda, and salt and make a well in the center. In a small bowl, stir together the eggs, pumpkin sugar and oil.

In the well of the dry mixture, pour in the egg mixture. Stir just until blended; do not over mix. Fold in pecans. Divide the batter evenly among prepared muffin tin cups. This is easily done with an ice cream scoop.

Bake in the preheated oven for 15-18 minutes, until a toothpick inserted into center of the muffin

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comes out clean.

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