



PUMPKIN MUFFINS

In the USA in autumn, or “fall”, people love to cook using pumpkins*. Here is a delicious recipe for pumpkin muffins.

INGREDIENTS FOR 12 MUFFINS

- 225g flour*
- 2 teaspoons* baking* powder
- 2 teaspoons ground* cinnamon
- 100g caster* sugar
- 50g brown* sugar
- 200g fresh pumpkin* (or frozen*) for the pumpkin purée
- 2 eggs
- 125g salted* butter

METHOD*

- 1** Cut* the pumpkin into pieces. Remove* the seeds and peel* the skin. Put in a saucepan* with a little water and steam* for 10 to 15 minutes.
- 2** Drain* off the water. Mash* the pumpkin and let* it cool.
- 3** Heat* the oven to 180°C. Put 12 muffin* cases into a muffin* tin.
- 4** Mix* the flour, baking powder, cinnamon and sugar together in a large bowl. In another bowl, whisk* the eggs and the pumpkin purée together. Melt* the butter.
- 5** Add* the eggs, purée and melted* butter to the flour mixture*. Mix well.
- 6** Spoon* the mixture into the 12 muffin cases.
- 7** Bake* the muffins in the oven for 15 minutes. Let them cool... and enjoy!

HELP!

add: ajouter
bake: enfourner
baking powder: levure chimique
brown sugar: sucre roux

caster sugar: sucre semoule
cut into pieces: couper en dés
drain off: égoutter
flour: farine
frozen: surgelée
ground cinnamon: cannelle moulue

heat the oven: faire chauffer le four
let cool: laisser refroidir
mash: écraser en purée
melt: faire fondre
melted: fondu
method: préparation (les étapes)
mix: mélanger

mixture: préparation
muffin cases: caissettes à pâtisserie
muffin tin: moule à muffins
peel: éplucher
piece: morceau
pumpkin: citrouille

remove the seeds: retirer les pépins
salted butter: beurre demi-sel
saucepan: casserole
spoon into: verser à l'aide d'une cuillère
steam: cuire à la vapeur

teaspoon: petite cuillère
whisk (together): fouetter (pour bien incorporer)