

Mesquite Pumpkin Muffins

2 1/4 c agave syrup (or 3 c sugar)

1 c olive oil

5 eggs

2 1/3 c white whole wheat flour

1 c mesquite flour

1 1/2 t salt

2 t baking soda

1 t cinnamon

1 t nutmeg

2/3 c water

15 oz canned pumpkin

Preheat oven to 350°. Line muffin cups with paper liners. In a large mixing bowl, beat agave syrup (or sugar) and oil on medium speed. Add eggs and beat well. In a separate bowl, combine flours, baking soda, salt, cinnamon & nutmeg. Alternately add flour mix and water to egg mix, beating on low speed after each addition just until combined. Beat in pumpkin. Spoon batter into prepared pans. Bake 30 to 35 min or until skewer inserted into center comes out clean. Cool on wire racks.

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