

**Pumpkin and Sultana Muffins**

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* **1 3/4 cups self-raising flour, sifted**
* **1 teaspoon baking powder**
* **1/3 cup brown sugar**
* **3/4 cup milk**
* **2 tablespoon vegetable oil**
* **1 cup sultanas**
* **1 cup cooked, mashed pumpkin**
* **1 egg, lightly beaten**

* Preheat oven to 180C or 160C fan-forced. Grease a 12-hole muffin pan**.**
* Combine flour, baking powder and sugar in a large bowl.

In a separate bowl or jug, whisk together milk, egg and oil. Add to flour with sultanas and pumpkin. Mix together until just combined.

Fill muffin trays. Bake for 20-25 mins until cooked when tested with a skewer. Cool on a wire rack.

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