



PUMPKIN BERRY BRAN MUFFINS

- 1 Pkg. (14.1oz) **TSG Perfect Pumpkin Gingerbread™**
- ½ Cup wheat bran
- 1 Cup frozen blueberries or cranberries (do not thaw)
- 2 Eggs
- ½ Cup buttermilk
- ¾ Cup canned pumpkin puree
- 4 Tbsp. butter, melted

1. Preheat oven to 375 F. Lightly grease a 12-cup muffin pan or line with paper baking cups.
2. In a large bowl, stir together TSG Pumpkin Gingerbread Mix and bran. Stir in frozen berries.
3. In a medium bowl, whisk together eggs and buttermilk. Whisk in pumpkin. Pour into gingerbread mix. Add melted butter and stir until completely moistened.
4. Evenly divide batter among muffin cups.
5. Bake 25 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove muffins to a wire rack to cool.

Makes 12 muffins