



SOMETHING SIMPLE: Gluten-Free Pumpkin Muffins

- ¼ cup melted coconut oil, plus more for the tin
- 1¾ cups gluten-free baking flour
- 1 tbs. pumpkin pie spice
- 1 tsp. baking soda
- ½ tsp. sea salt
- ½ cup plus 2 tbs. turbinado sugar, divided
- 2 large eggs
- 1 cup canned pumpkin
- ½ cup plain, full-fat Greek yogurt
- 1½ tsp. vanilla extract

Directions

Preheat the oven to 375 degrees F, and lightly oil a 12-cup muffin tin with coconut oil. In a large bowl, whisk the flour, pumpkin pie spice, baking soda, and sea salt to combine.

Place ½ cup of the turbinado sugar in a medium bowl, then pour in the ¼ cup melted coconut oil and whisk until the mixture looks like wet sand. Add the eggs one at a time and whisk to incorporate, then add the pumpkin, yogurt, and vanilla and whisk until smooth.

Add the wet ingredients to the dry ingredients and mix with a spatula until just combined. Scoop the mixture into the muffin tin, filling each cup about three-quarters full. Sprinkle the tops of the muffins with the remaining turbinado sugar and bake for 28 to 30 minutes or until a toothpick inserted in the center of a muffin comes out with just a few crumbs attached.

Let the muffins cool in the tin for about 10 minutes, then remove them and place on a wire rack to cool completely. Store the muffins in an airtight container at room temperature for up to four days or wrap them tightly and freeze for up to three months.