



Cranberry Coconut Pumpkin Muffins

Create moist and delicious pumpkin muffins filled with cranberry and coconut. Made with our [Pumpkin Bread Mix](#).

Yield: 12 regular size muffins

Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 2 eggs, large
- 1/3 cup butter, melted
- 1/3 cup milk
- 1/3 cup dried cranberries
- 1/3 cup shredded coconut

Directions

Pre-heat oven to 350° with rack in the center of the oven.

Line a 12-cup muffin tin with cupcake/muffin papers and spray inside each one with non-stick cooking spray.

Mix together Pamela's Pumpkin Bread Mix, eggs, butter and milk in a large bowl. Add coconut and cranberries, and mix again. Batter will be thick and dense. Fill each muffin cup about half full.

Bake approximately 20 to 25 minutes. Test for doneness: a toothpick should come out clean or with dry crumbs, or a gentle touch to the top should spring back. Cool on a rack.

© Pamela's Products, Inc.