**Pumpkin Muffins**

½ cup melted butter

2 eggs

1/2 cup sour cream

1 cup canned pumpkin

1 1/4 cups all purpose flour

1/2 tsp salt

¼ tsp. baking powder

 ½ tsp. baking soda

1 tsp ground cinnamon

½ tsp. ground nutmeg

1 cup sugar

Preheat oven to 350 degrees. Line a muffin tin with 8 muffin liners.

Combine melted butter, eggs, sour cream, and pumpkin and whisk thoroughly to combine.

In a separate bowl, combine all purpose flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Sift with a flour sifter to remove all lumps. Add sugar to the flour mixture and whisk thoroughly to combine.

Add the wet ingredients to the dry ingredients and mix just until combined. DO NOT OVERMIX.

Separate the batter evenly among the 8 liners.

Bake for 20-25 minutes, or until a toothpick comes out clean.