



Thanksgiving Ideas

Harvest Muffins To Write Home About

(NAPSA)—Giving thanks. Spending time with family. Good food. That's what Thanksgiving is all about. One tasty recipe for Harvest Muffins incorporates all three parts of America's favorite holiday. Harvest Muffins are good food you can easily whip up for the whole family and those who taste these muffins may feel really thankful.

Made with Shedd's Spread Country Crock® Spreadable Sticks, canned pumpkin, cream cheese and pecans, the muffins are full of country fresh goodness. Using the Spreadable Sticks is quick and easy because the sticks can be mixed into recipes straight from the fridge.

Developed in response to requests for a stick that did not tear bread or rip toast when applied cold, the sticks are great for cooking and baking, making it easy to harvest delicious flavors for your family feast.

Harvest Muffins 12 muffins

- 2¼ cups all-purpose flour
- 2 tsp. ground cinnamon
- 1 tsp. baking soda
- ½ tsp. ground coriander (optional)
- ½ tsp. salt
- ½ cup (1 stick) Shedd's Spread Country Crock® Spreadable Sticks
- 2 cups PLUS 1 Tbsp. sugar
- 3 eggs
- 1 cup solid packed canned pumpkin
- ½ tsp. vanilla extract
- 6 ounces cream cheese, softened
- ¾ cup flaked coconut
- ½ cup chopped pecans

Preheat oven to 350°. Grease 12-cup muffin pan or line with paper cupcake liners; set aside.

For batter, in medium bowl,



Harvest Muffins are an easy way to harvest fresh country flavor and goodness.

combine flour, 1½ teaspoons cinnamon, baking soda, coriander and salt; set aside.

In large bowl, with electric mixer, beat Shedd's Spread Country Crock and 2 cups sugar until light and fluffy, about 3 minutes. Beat in 2 eggs, pumpkin and vanilla, scraping sides occasionally. Gradually beat in flour mixture just until blended; set aside.

For filling, in medium bowl, with electric mixer, beat cream cheese, remaining egg and 1 tablespoon sugar until blended; set aside.

For topping, in small bowl, combine coconut, pecans and remaining ½ teaspoon cinnamon; set aside.

Evenly spoon ½ of the batter into prepared muffin cups. Evenly spoon filling in center of each muffin. Spoon remaining batter over filling, then sprinkle with topping.

Bake uncovered 35 minutes or until toothpick inserted in center comes out clean. On wire rack, cool 20 minutes; remove from pan and serve warm or cool completely.