**** **Pumpkin Spice Muffins**

**Ingredients:**

**1 tbsp cooking oil**

**1 cup onion**

**¾ cup pepperoni (or ground meat)**

**¼ tsp garlic powder**

**1 ½ cup flour**

**2 tsp baking powder**

**4 eggs – beaten**

**¾ cup parmesan cheese**

**1/3 cup melted margarine**

**½ cup tomato sauce**

**Method:**

**1. Heat cooking oil in fry pan and sauté onions. Add pepperoni and garlic powder and cook until browned. Cool.**

**2. Combine flour and baking powder in bowl. Make a well in center and add pepperoni mixture as well as eggs, parmesan cheese, tomato sauce and melted margarine. Mix.**

**3. Pour mixture into cake pan or muffin pan.**

**4. Bake @ 375 for 15-20 minutes. Remove from pan and cool.**