

400 North Market Street ◆ we've moved! Marion, IL

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Engineering News: Cleaner Air

New advancements in bipolar ionization work safely to clean and disinfect indoor air. These systems produce a high concentration of positively and negatively charged ions without the production of harmful ozone byproducts. These charged ions destroy biocontaminants and cause particles such as pollutants, dust, allergens, mold, bacteria, and viruses to combine and be removed from the air.

Getting to Know Us



Boyt Engineering has a few new faces this fall. Mary Boyt has joined the Boyt Engineering team. She will be using her background in the field to coordinate projects and lead communications. She taught art in public schools for 10 years and now teaches virtual and evening art classes. She enjoys playing the

saxophone, cycling, crafting, and spoiling her dog Mitzi. Mitzi is an 8 pound miniature schnauzer who loves walks, licking people, and visiting the Boyt Engineering office. Mitzi helps the team by eating treats, giving licks, and being awesome.

At Boyt Engineering, we design buildings to meet our clients' needs.

For more information, visit our website: www.boytengineering.com

From Our Kitchen to Yours: **Pumpkin Nutella Muffins**

Ingredients:

- 1 cup pumpkin puree
- 2 eggs
- 1/2 cup oil
- 1 cup sugar
- 2 1/4 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup milk
- 1/2 cup Nutella spread

- Preheat oven to 350 degrees. Spray bottoms of muffin tin with non-stick spray.
- Add the pumpkin, eggs, oil, and sugar to a large bowl and mix together.
- In a separate bowl, stir together flour, baking powder, salt, and cinnamon. Alternately add the flour mixture and milk to the pumpkin mixture until everything is mixed in.
- Spoon the muffin batter evenly into 18 muffin
- Place the Nutella in a microwave-safe bowl and heat for 20-30 seconds. Stir until creamy. Drop the warm Nutella in the center of each muffin. Use a toothpick to swirl the chocolate gently on top.
- Bake muffins for 22 minutes. Remove and cool in the pan for 2 minutes and then remove to a wire rack to cool completely. Store in a sealed container.

