

## Spiced Pumpkin Streusel Muffins - Warm, Cozy, and Perfectly Crumbly

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**OVEN**  
**350°F**

**TIME**  
**25 min**

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### INGREDIENTS

For the Muffins:

- 1 3/4 cups all-purpose flour
- 1 cup pumpkin puree
- 3/4 cup granulated sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/2 tsp baking soda
- 1 tsp baking powder
- ... tsp salt

For the Streusel Topping:

- ... cup all-purpose flour
- ... cup granulated sugar
- 2 tbsp unsalted butter, melted

### DIRECTIONS

1. Prep the Oven & Pan: Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners or grease lightly.
2. Mix the Dry Ingredients: In a large bowl, whisk together:
3. Flour
4. Baking powder
5. Baking soda
6. Salt
7. Cinnamon
8. Nutmeg
9. Ginger
10. Set aside.
11. Mix the Wet Ingredients: In a separate bowl, whisk together:
12. Pumpkin puree
13. Sugar
14. Vegetable oil
15. Eggs
16. Vanilla extract
17. Mix until smooth and well combined.
18. Combine Wet and Dry: Gradually add the wet mixture to the dry ingredients. Mix just until combined-do not overmix. The batter should be thick and slightly lumpy.
19. Fill Muffin Cups: Divide the batter evenly among the prepared muffin cups, filling each about 2/3 full.
20. Make the Streusel: In a small bowl, combine:

21. Melted butter
22. Stir until crumbly. Sprinkle generously over the tops of each muffin.
23. Bake: Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. Cool muffins in the pan for 5 minutes, then transfer to a wire rack to cool completely.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/spiced-pumpkin-streusel-muffins-warm-cozy-and-perfectly-crumbly/>