

## Spiced Pumpkin Streusel Muffins - The Ultimate Fall Treat

Spiced Pumpkin Streusel Muffins ??



**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 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt

? For the Streusel Topping:

- 1/2 cup all-purpose flour
- 1/2 cup granulated sugar
- 2 tablespoons unsalted butter, melted

### DIRECTIONS

- 1.** Prep the Oven: Preheat 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: flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.
- 3.** Combine the Wet Ingredients: In another bowl, whisk together: pumpkin puree, sugar, oil, eggs, and vanilla extract until smooth.
- 4.** Make the Batter: Gradually mix the wet ingredients into the dry, stirring until just combined. Do not overmix.
- 5.** Fill Muffin Cups: Divide the batter evenly among the muffin liners, filling each about 2/3 full.
- 6.** Make the Streusel: In a small bowl, mix flour, sugar, and cinnamon. Stir in melted butter until crumbly. Sprinkle a generous amount of streusel on top of each muffin.
- 7.** Bake: Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
- 8.** Cool & Serve: Let muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

### TIPS FOR SUCCESS

Use 100% pure pumpkin (not pumpkin pie filling) Don't overmix the batter-this keeps muffins tender Streusel too dry?

Add a splash more melted butter These freeze beautifully-just thaw and warm slightly before serving Add a sprinkle of chopped pecans to the streusel for extra crunch

