

Pumpkin Apple Streusel Muffins

Prep time: 20 minutes

Bake time: 20 minutes

Makes 24 muffins

Ingredients:

Muffins

2 1/2 cups all-purpose flour

2 cups granulated sugar

1 tablespoon pumpkin pie spice

1 teaspoon baking soda

1/2 teaspoon salt

1 1/4 cup Canned Pure Pumpkin

2 large eggs

1/4 cup vegetable oil

2 cups apples, peeled, cored and finely chopped

Streusel Topping:

1/4 cup granulated sugar

2 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

2 tablespoons butter or margarine



DIRECTIONS:

PREHEAT oven to 350°. Grease or paper-line 24 standard muffin cups.

FOR MUFFINS:

Combine flour, sugar, pumpkin pie spice, baking soda and salt in large bowl. Combine pumpkin, eggs and oil in medium bowl; mix well. Stir into flour mixture just until moistened. Stir in apples. Spoon batter into prepared muffin cups, filling three-fourths full.

FOR STREUSEL TOPPING:

Combine sugar, flour and cinnamon in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Sprinkle over muffin batter.

Bake for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool in pans for 5 minutes; remove to wire racks and cool slightly,

Enjoy!

Recipe from verybestbaking.com