

Pumpkin Loaf or Muffins

(Adapted from *SmittenKitchen.com*)



This one-bowl wonder is moist, has that autumn-is-here flavor, and a fabulous crunchy cinnamon-sugar topping.

Ingredients:

- 1 3/4 cups pumpkin purée or 1 15-ounce can canned pumpkin (not pumpkin pie mix)
- 1/2 cup melted, slightly cooled butter or a neutral oil like avocado oil
- 3 large eggs, room temperature
- 1 2/3 cups granulated sugar
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 3/4 teaspoon ground cinnamon
- Heaped 1/4 teaspoon freshly grated nutmeg or ground nutmeg
- Heaped 1/4 teaspoon ground ginger
- Two pinches of ground cloves
- 2 1/4 cups (295 grams) all-purpose flour

The Fabulous Cinnamon-Sugar Crusty Topping

(Double this amount for muffins. Or I believe extra cinnamon-sugar is pretty excellent on the loaf as well and it's been a tough year for us all...)

- 1 tablespoon granulated sugar
- 1 teaspoon ground cinnamon

Preparation:

1. Heat oven to 350 degrees F.
2. Butter or spray a 6-cup (regular sized) loaf pan or for muffins use cupcake liners or spray a muffin pan. This recipe will make 18 regular muffins or 15 larger ones, depending on the amount of batter used per muffin.
3. Combine wet ingredients in a large bowl: Add and beat the eggs before adding the pumpkin, butter or oil, and sugar. Mix until lump-free and smooth.

4. Sprinkle the dry ingredients on top of the wet starting with the spices. Then add the flour, then the baking powder, baking soda, and salt.
5. Gently fold (combine scraping from the bottom up in a circular motion) until the wet and the dry ingredients are just combined. Please try not to overmix! Mix just until there aren't any streaks of flour so you don't end up with a rubbery/tough mess.
6. Scoop batter into the loaf or muffin pan and smooth the top. For consistent muffin size, I use a scooper.
7. In a small dish, or empty dry measuring cup, shake or stir the sugar and cinnamon together. Sprinkle over top of batter. This is the best part!
8. Bake the loaf for 60 to 75 minutes until a toothpick poked into all parts of the cake comes out batter-free, turning once during the baking time for even coloring. Bake the muffins for 25-30 minutes.
9. Cool the loaf in the pan for maximum cinnamon-sugar topping potential.
10. The loaf or muffins will keep for a few days although it seems like leftovers might be unlikely. Leave the sides of your covering open so the topping stays crunchy.