



Pumpkin Muffins with Streusel Topping

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

18

Description

This is a moist and hearty breakfast muffin made with fresh pumpkin oatmeal and brown sugar

Ingredients

- - 2 ½ cups all-purpose flour - ½ cup rolled oats - 4 teaspoons pumpkin pie spice - 2 teaspoons baking soda - 1 teaspoon baking powder - 1 teaspoon salt - 1 ½ cups pumpkin puree - 1 cup brown sugar - 1 cup white sugar - ¾ cup vegetable oil - ½ cup applesauce - 3 large eggs - 1 teaspoon vanilla extract - ¼ cup raisins (Optional) - ¼ cup packed brown sugar - 2 tablespoons butter
- softened - 2 tablespoons rolled oats - 2 tablespoons all-purpose flour

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease or line 18 muffin cups with paper liners.
Combine 2 1/2 cups flour
2. 1/2 cup oats
3. pumpkin pie spice
4. baking soda
5. baking powder
6. and salt together in a bowl. Whisk pumpkin puree
7. 1 cup brown sugar
8. white sugar
9. vegetable oil
10. applesauce
11. eggs
12. and vanilla extract together in a separate large bowl. Stir flour mixture into pumpkin mixture; mix well. Fold in raisins. Beat 1/4 cup brown sugar with butter in a bowl until creamy and smooth. Whisk 2 tablespoons oats and 2 tablespoons flour
13. using a fork
14. into sugar-butter mixture until streusel topping is crumbly. Spoon batter into the prepared muffin cups
15. filling each 2/3 full. Sprinkle each muffin with streusel topping. Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean
16. 25 to 35 minutes.