



Pumpkin Apple Streusel Muffins

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

18

Description

What better way to celebrate fall than with delicious muffins that combine the wonderful texture of apples with the warm taste of pumpkin. A simple streusel topping gives them a little something extra.

Ingredients

- 2 ½ cups all-purpose flour - 2 cups white sugar - 1 tablespoon pumpkin pie spice - 1 teaspoon baking soda - ½ teaspoon salt - 2 eggs
- lightly beaten - 1 cup canned pumpkin puree - ½ cup vegetable oil - 2 cups peeled
- cored and chopped apple - 2 tablespoons all-purpose flour - ¼ cup white sugar - ½ teaspoon ground cinnamon - 4 teaspoons butter

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 18 muffin cups or use paper liners. In a large bowl
2. sift together 2 1/2 cups all-purpose flour
3. 2 cups sugar
4. pumpkin pie spice
5. baking soda and salt. In a separate bowl
6. mix together eggs
7. pumpkin and oil. Add pumpkin mixture to flour mixture; stirring just to moisten. Fold in apples. Spoon batter into prepared muffin cups. In a small bowl
8. mix together 2 tablespoons flour
9. 1/4 cup sugar and 1/2 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping evenly over muffin batter. Bake in preheated oven for 35 to 40 minutes
10. or until a toothpick inserted into a muffin comes out clean.