

Pumpkin Muffins with Cinnamon Streusel Topping

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

18

Description

Pumpkin muffins with a crunchy cinnamon crumb topping

Ingredients

— - $\frac{3}{4}$ cup brown sugar - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ cup butter

— softened - 2 eggs - 1 cup pumpkin puree - ? cup water - 1 $\frac{3}{4}$ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon ground ginger - $\frac{1}{2}$ teaspoon ground nutmeg - ? cup packed brown sugar - 1 tablespoon all-purpose flour - 1 tablespoon butter - $\frac{1}{4}$ teaspoon ground cinnamon

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 18 muffin cups. Beat 3/4 cup brown sugar
2. white sugar
3. and 1/2 cup butter together in a bowl using an electric mixer until smooth and creamy. Add eggs; beat until incorporated. Beat in pumpkin puree and water. Mix 1 3/4 cup flour
4. baking soda
5. salt
6. 1 teaspoon cinnamon
7. ginger
8. and nutmeg in a separate bowl. Stir flour mixture into pumpkin mixture. Spoon batter into the prepared muffin cups. Combine 1/3 cup brown sugar
9. 1 tablespoon flour
10. 1 tablespoon butter
11. and 1/4 teaspoon cinnamon in a bowl using two forks until mixture is crumbly. Sprinkle streusel onto each muffin. Bake in the preheated oven until a toothpick inserted in the middle of a muffin comes out clean
12. 20 to 25 minutes.