



Pumpkin Spice Muffins with Cinnamon Crumble Topping

Ingredients

Makes about 18 muffins

For the muffins:

½ can pumpkin puree (7.5 oz.)
2 eggs
½ c. vegetable oil
⅓ c. water
1 ½ c. white sugar
1 ¾ c. all-purpose flour
1 tsp. baking soda
¾ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
⅛ tsp. ginger

For the topping:

1 c. all-purpose flour
¼ c. vegetable oil
¼ c. brown sugar, packed
¼ c. sugar
¼ tsp. cinnamon

Directions

1. Preheat oven to 350°F
2. In a large bowl mix together pumpkin puree, eggs, oil, water, and sugar until well blended.
3. Add the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger and whisk together just until blended.
4. In a separate bowl, combine ingredients for the topping (flour, oil, brown sugar, sugar and cinnamon) and mix until crumbly.
5. Line muffin tins with muffin papers and fill each one ¾ full with batter, then add 1-2 tablespoons of topping to each one.
6. Bake at 350°F for about 20 minutes, or until a toothpick inserted into the center comes out clean.

To bake a loaf instead of muffins, pour batter into a greased and floured 9x5 loaf pan, add topping, and bake at 350°F for about an hour or until a toothpick inserted into the center comes out clean.