

# PUMPKIN CRUMB CAKE MUFFINS



**Yields 15**

## Ingredients

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 1/2 cups canned pumpkin puree
- 2 large eggs, room temperature
- 1/2 cup milk, room temperature

## Crumb Topping

- 3/4 cup all-purpose flour
- 1/4 cup sugar
- 1/4 cup packed brown sugar
- 1 teaspoon pumpkin pie spice
- 6 tablespoons unsalted butter, melted

*Lula*

## Directions

*Preheat the oven to 425 degrees.* Line muffin pans with 15 cupcake liners. Set aside.

*Muffins:* In a large bowl, whisk the flour, baking soda, cinnamon, pumpkin pie spice, and salt together until combined. Set aside. In a medium bowl, whisk the oil, sugar, brown sugar, pumpkin puree, eggs, and milk together until combined. Pour wet ingredients into dry ingredients. Fold everything together gently until combined and no flour pockets remain. Spoon batter into liners and fill most of the way.

*Crumb Topping:* In a medium bowl, whisk the flour, sugar, brown sugar, and pumpkin pie spice together until combined. Using a fork, lightly mix in the melted butter until crumbs form. Don't over mix. Spoon crumbs evenly on top of the batter and gently press them down into the batter so they are snug.

Bake muffins for 5 minutes at 425, then, keeping muffins in the oven, reduce temperature to 350 degrees. Bake for an additional 16-17 minutes or until the toothpick inserted in the center comes out clean.