

Pumpkin Crumble Muffins

Ingredients

- 2 C Pumpkin Puree
- ½ C Butter, melted
- 1 C Brown Sugar
- 2 Eggs
- 1 tsp Vanilla
- 2 C Flour
- 1 tsp Baking Soda
- 2 tsp Baking Powder
- 1 tsp Salt
- 2 tsp Pumpkin Spice

Crumble Topping Ingredients

- ½ C Brown Sugar
- ½ C Oats
- 2 TBS Flour
- 4 TBS Butter, melted
- ½ tsp Pumpkin Spice (optional)



Directions

- Combine dry ingredients.
- In a separate bowl, blend the butter and brown sugar until light and fluffy.
- Add in eggs, vanilla, and the pumpkin puree, blending until well combined.
- Add dry ingredients to the wet about a third at a time, stirring until just combined.
- Scoop into lined or sprayed muffin tins.
- In a separate bowl, combine all the ingredients for the crumble topping and mix well.
- Add a generous amount of crumble to the top of each muffin.
- Bake for 20-25 minutes (or until a toothpick comes out clean) at 350°F.
- Cool completely before storing in an airtight container on the counter for up to 3 days, the fridge up to a week, or the freezer up to 3 months.