

Pumpkin Apple Streusel Muffins

Submitted by Brianne Shuller



MUFFINS:

2 ½ cups flour
2 cups sugar
1 Tbsp pumpkin pie spice
1 tsp baking soda
½ tsp salt
1 ¼ cups canned pumpkin
2 large eggs
¼ cup oil
2 cups apples: peeled,
cored and finely chopped

STREUSEL TOPPING

¼ cup sugar
2 Tbsp flour
½ tsp cinnamon
2 Tbsp butter

Preheat oven to 350°. Grease or paper line 24 muffin cups

FOR MUFFINS: Combine flour, sugar, pumpkin spice, baking soda and salt in a large bowl. Combine pumpkin, eggs and oil in a medium bowl; mix well. Stir into flour mixture just until moistened. Stir in apples. Spoon batter into prepared muffin cups.

FOR STREUSEL TOPPING: Combine sugar, flour and cinnamon in medium bowl. Cut in butter with two knives until mixture is crumbly. Sprinkle over muffin batter.

Bake muffins 30 minutes or until done. Remove muffins to cooling rack and cool completely.

