

Pumpkin Crumb Muffins



- 3/4 cups Food Club all-purpose flour
- 1 teaspoon Food Club baking soda
- 2 teaspoons ground cinnamon
- 1 1/4 teaspoon pumpkin pie spice
- 1/2 teaspoon Food Club salt
- 1/2 cup Food Club canola or vegetable oil
- 1/2 cup Food Club granulated sugar
- 1/2 cup Food Club packed light brown sugar
- 1 1/2 cups Food Club canned pumpkin

- 2 large eggs, room temperature
- 1/4 cup milk, room temperature

Crumb Topping

- 3/4 cup Food Club all-purpose flour
- 1/4 cup Food Club granulated sugar
- 1/4 cup Food Club packed light brown sugar
- 1 teaspoon pumpkin pie spice
- 6 tablespoons Food Club salted butter, softened

Preheat oven to 425°F. Spray two 12-count muffin pans with non-stick spray or line with cupcake liners. Set aside.

To Make the muffins: In a large bowl, whisk the flour, baking soda, cinnamon, pumpkin pie spice, and salt together until combined. In a medium bowl, whisk the oil, sugar, brown sugar, pumpkin puree, eggs and milk together until combined. Pour the wet ingredients into the dry ingredients, then fold everything together gently just until combined and no flour pockets remain. Spoon the batter into liners, filling them almost full.

To Make the crumb topping: Whisk the flour, granulated sugar, brown sugar, and pumpkin pie spice together until combined. Cut in the softened butter until crumbs form. Spoon crumbs evenly on top of the batter and gently press them down into the batter. Bake for 5 minutes at 425 °F then reduce oven temperature to 350°F. Bake for an additional 16-17 minutes or until a toothpick inserted in the center comes out clean. Allow the muffins to cool for 10 minutes in the muffin pan before removing. Serve warm.