

PUMPKIN MUFFINS

(Adapted from "Cook's Country")

Makes: 12 muffins

Topping:

1/2 cup	all-purpose flour
5 Tbsp	sugar
1 tsp	pumpkin pie spice *
Pinch salt	
4 Tbsp	unsalted butter, melted



Muffins:

2-1/2 cups	all-purpose flour
2 cups	sugar
1 Tbsp	pumpkin pie spice *
2 tsp	baking powder
3/4 tsp	salt
1 cup	canned unsweetened pumpkin puree (or homemade puree)
8 Tbsp	unsalted butter, melted
2	large eggs
1/4 cup	milk
2 tsp	vanilla extract

1. Heat oven to 375°. Generously spray 12-cup muffin tin, including top, with baking spray with flour. Or, use muffin paper cups.
2. *Topping:* Combine flour, sugar, pumpkin pie spice and salt in bowl. Add melted butter and stir until evenly moistened and mixture resembles wet sand; set aside.
3. *Muffins:* Whisk flour, sugar, pumpkin pie spice, baking powder and salt together in bowl. Whisk pumpkin, melted butter, eggs, milk and vanilla together in separate bowl. Stir flour mixture into pumpkin mixture until just combined.
4. Using greased 1/3 cup dry measuring cup, portion heaping 1/3 cup batter into each muffin cup (cups will be filled to rim). Sprinkle topping evenly over batter, about 1 Tbsp per muffin.
5. Bake muffins until golden brown and toothpick inserted in centre comes out with few crumbs attached, 22-25 minutes, rotating muffin tin halfway through baking. Let muffins cool in muffin tin on wire rack for 10 minutes. Remove muffins from muffins tin and let cool on rack for 5 minutes. Serve.

**Homemade pumpkin pie spice:* 2 tsp ground cinnamon, 1 tsp ground ginger, ½ tsp ground nutmeg and ½ tsp ground allspice. Thoroughly combine all ingredients in small bowl.