

Pumpkin Spice Muffins

Makes 12 muffins

Ingredients

Pumpkin Pie Spice

2 teaspoons ground cinnamon	½ teaspoon ground nutmeg
1 teaspoon ground ginger	½ teaspoon ground allspice

Topping

2½ ounces (½ cup) all-purpose flour	Pinch of salt
2¼ ounces (5 tablespoons) sugar	4 tablespoons unsalted butter, melted
1 teaspoon pumpkin pie spice	

Muffins

12½ ounces (2½ cups) all-purpose flour	1 cup canned unsweetened pumpkin puree
14 ounces (2 cups) sugar	8 tablespoons unsalted butter, melted
1 tablespoon pumpkin pie spice	2 large eggs
2 teaspoons baking powder	¼ cup milk
¾ teaspoon salt	2 teaspoons vanilla extract

1. Adjust oven rack to middle position and heat oven to 375°
2. Generously spray 12-cup muffin tin, including top with baking spray

For the topping:

3. Combine flour, sugar, pumpkin pie spice, and salt in bowl
4. Add melted butter and stir until evenly moistened and mixture resembles wet sand – set aside

For the muffins:

5. Whisk flour, sugar, pumpkin pie spice, baking powder, and salt together in bowl
6. Whisk pumpkin, melted butter, eggs, milk, and vanilla together in separate bowl
7. Fold flour mixture into pumpkin mixture until just combined
8. Using greased 1/3 cup measuring cup, portion 1/3 cup batter into each muffin cup (cups will be filled to the rim)
9. Sprinkle topping evenly over batter, about 1 tablespoon per muffin
10. Bake muffins until golden brown and toothpick inserted in center comes out with a few crumbs attached, 22-25 minutes, rotating muffins half-way through
11. Let muffins cool in muffin tin on wire rack for 10 minutes
12. Remove muffins from tin and let cool for another 5 minutes