WINNING RECIPE

Pumpkin Crumb Cake Muffins

Ingredients

- 1 ¾ C all-purpose flour
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp pumpkin pie spice
- ½ tsp salt
- ½ C canola oil
- ½ C granulated sugar
- ½ C packed light brown sugar
- 1 ½ C pumpkin puree
- 2 large eggs, at room temperature
- ¼ C milk, at room temperature

Crumb Topping:

- ¾ C all-purpose flour
- ¼ C granulated sugar
- ¼ C packed light brown sugar
- 1 tsp pumpkin pie spice
- 6 Tbsp unsalted butter, melted

Maple Icing:

- 1 ½ C confectioners sugar
- 2 Tbsp pure maple syrup
- 2 Tbsp milk
- Sprinkle of pumpkin pie spice

Directions

Preheat the oven to 425F. Line two 12-count muffin pans with cupcake liners.

MUFFINS: In a large bowl, whisk the flour, baking soda, cinnamon, pumpkin pie spice, and salt together until combined. Set aside. In a medium bowl, whisk the oil, granulated 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.

CRUMB TOPPING: Whisk the flour, granulated sugar, brown sugar, and pumpkin pie spice together until combined. Stir in the melted butter until crumbs form. Spoon crumbs evenly on top of the batter and gently press them down into the batter so they're snug.

Bake for 5 minutes at 425, keeping the muffins in the oven, reduce the oven temperature to 350F. Bake for an additional 16-17 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 21-22 minutes, give or take. Allow the muffins to cool for 10 minutes in the muffin pan as you make the icing.

ICING: Whisk all the icing ingredients, drizzle over muffins.