

Elen's Pumpkin Streusel Muffin Recipe

Featured in *Autumn Moon* by Jan DeLima
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Streusel Topping

Ingredients:

1/2 cup sugar
1/2 cup flour
Dash of salt (1/4 teaspoon or less)
2 teaspoons cold water
3 tablespoons butter

Instructions:

Mix ingredients with your fingers until it resembles coarse crumbs and set aside. This streusel freezes well if you wanted to make a double batch and save for later muffins.



Pumpkin Muffin Batter

Dry Ingredients:

1 $\frac{3}{4}$ cups of all-purpose flour
1 $\frac{1}{2}$ teaspoons of baking soda
 $\frac{1}{2}$ teaspoon of baking powder
 $\frac{1}{2}$ teaspoon of salt
1 teaspoon of cinnamon
 $\frac{1}{2}$ teaspoon of all spice
 $\frac{1}{2}$ teaspoon of nutmeg
 $\frac{1}{2}$ teaspoon of ginger

Wet Ingredients:

1 stick of butter (8 tablespoons)
2 eggs
 $\frac{1}{2}$ cup buttermilk (you can substitute regular milk)
 $\frac{1}{4}$ cup of molasses
1 cup of pureed pumpkin
1 cup of sugar
1 teaspoon of pure vanilla extract

*All ingredients should be room temperature before mixing!

Instructions:

Heat oven to 350 degrees and line a regular dozen muffin tin with cupcake liners. You can spray or grease the pan, but liners make cleanup easier. Sift dry ingredients into a bowl and set aside. Beat butter in a mixer until creamy. Gradually add eggs and sugar. Add buttermilk, vanilla, pumpkin puree, and molasses while continuing to mix. Finally, gradually add your dry ingredients until blended.

Scoop batter evenly into the muffin tins. Add streusel on top of each muffin. The muffin's tops will expand so don't be afraid to pile the streusel. Bake for 25-30 minutes, or until toothpick test comes out clean. Makes twelve muffins. Enjoy!