

Pumpkin Crumble Muffins

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	25 minutes	40 minutes

Ingredients

Pumpkin Muffins:

4 large eggs, room temperature

250 g (1 1/4 cups) granulated sugar

225 g (1 cup) unsalted butter, melted

425 g (1 3/4 cups) canned pumpkin purée

1 tsp vanilla extract

250 g (2 cups) all-purpose flour

2 tsp baking powder

1 tsp baking soda

1 tsp ground cinnamon

1 tsp pumpkin pie spice

1 tsp salt

Cinnamon Crumble:

130 g (1 cup) all-purpose flour

135 g (2/3 cup) light brown sugar

1 tsp ground cinnamon

115 g (1/2 cup) unsalted butter, softened

Directions

- 1 Preheat Oven:** Preheat your oven to 200°C (390°F) and line a muffin tin with cupcake liners.
- 2 Prepare Cinnamon Crumble:** In a small bowl, mix together the flour, brown sugar, cinnamon, and softened butter using your fingers until the mixture resembles coarse, wet sand. Set the crumble mixture in the fridge to chill while you prepare the muffin batter.
- 3 Mix Dry Ingredients:** In a medium bowl, combine the flour, baking powder, baking soda, cinnamon, pumpkin pie spice, and salt. Set aside.

- 4 Combine Wet Ingredients:** In a large bowl, beat together the eggs, granulated sugar, melted butter, vanilla extract, and pumpkin purée until everything is well combined.
- 5 Mix Together:** Gently fold the dry ingredients into the wet mixture using a spatula. Mix until just combined—avoid overmixing to ensure your muffins stay light and fluffy.
- 6 Fill the Muffin Tin:** Divide the batter evenly into the muffin tin, filling each liner about 3/4 full. Then, sprinkle the cinnamon crumble mixture generously on top of each muffin.
- 7 Bake:** Bake the muffins at 200°C (390°F) for 7 minutes, then reduce the oven temperature to 175°C (350°F) and continue baking for another 18-20 minutes. The muffins are ready when a toothpick inserted into the center comes out clean.
- 8 Cool:** Let the muffins cool in the pan for at least 10 minutes before transferring them to a wire rack to cool completely.