

Pumpkin Muffins with Crumble Topping

Makes 12 muffins

Prep time 20 minutes

Cook Time 25 minutes

Topping

¼ cup Silvana's All-Purpose Flour

¼ cup packed light brown sugar

¼ cup granulated sugar

½ teaspoon pumpkin pie spice

4 tablespoons all-vegetable shortening

Muffins

1 ¾ cups Silvana's All-Purpose Flour

2 teaspoons baking powder

2 teaspoons pumpkin pie spice

¾ teaspoon salt

2 large eggs, at room temperature

1 cup canned pure pumpkin puree

1 cup granulated sugar

½ cup vegetable oil

1 tablespoon pure vanilla extract

confectioners' sugar, for sprinkling

1. Preheat the oven to 350 degrees. Line a 12-cup muffin pan with paper liners. To make the topping, in a medium bowl, whisk together the flour, brown sugar, granulated sugar and pumpkin pie spice. Add the shortening and, using your fingers or a fork, blend together until coarse crumbs form.
2. To make the muffins, in a large bowl, whisk together the flour, baking powder, pumpkin pie spice and salt.
3. In a medium bowl, whisk together the eggs, pumpkin puree, granulated sugar, oil and vanilla until smooth. Add to the flour mixture; stir until just combined. Pour the batter into the prepared muffin pan until each cup is two-thirds full; top each with crumble topping. Bake until the muffins are springy to the touch and a toothpick inserted in the center comes out clean, 20 to 25 minutes. Let cool in the pan set on a wire rack. Using a sieve, sprinkle with confectioners' sugar.

(If you make these muffins around the holidays, stir a handful of dried cranberries or ¼ cup chopped walnuts into the batter. You can also make pumpkin muffin tops with this recipe-just use a muffin-top pan and bake for about 10 minutes.) (You can also try just using ½ of sugar called for the recipe if you like.)