

Classic Pumpkin Muffin

The classic pumpkin muffin! These are a great way to feed breakfast to a house full of hungry in-laws during the holidays! They can also be baked the night before and are still delicious in the morning. Makes 24 muffins.



Ingredients

1/2 cups flour
1 cup packed brown sugar
2 teaspoons baking powder
2 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
3/4 cups pureed pumpkin
2 eggs
1/2 cup milk
3 cups oil
8 ounces cream cheese

- ▶ Topping: 1/2 cup light brown sugar
1 teaspoon cinnamon
2 tablespoons butter, melted
1/2 cup walnuts, finely chopped

Directions

- ▶ 1. In a medium bowl sift together the flour, brown sugar, baking powder, cinnamon, salt, and nutmeg. Set aside.
- ▶ 2. In another bowl combine the pumpkin, eggs, milk, and oil. Add flour mixture to the pumpkin mixture and stir just until moistened and mostly combined. Do not over mix.
- ▶ 3. Fill a muffin pan with paper cups. Fill each cup about half way full.
- ▶ 4. Cut the cream cheese into 24 chunks. Place one chunk into each cup then top with the remaining batter.
- ▶ 5. Mix together the topping ingredients and sprinkle on top.
- ▶ 6. Bake at 350F for 20-22 minutes or until the muffin batter is set.

▶ by Jirka Dittrich

