

# Pumpkin Apple Streusel Muffins

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*These Pumpkin Apple Streusel Muffins can be made with mostly pantry ingredients you may already have on hand, making them an easy last minute splurge for guests or family. Add some chopped nuts if you can't resist.*

2 ½ cups	all purpose flour	2	eggs
1 ½ cups	sugar	2 cups	peeled, chopped apples
1 teaspoon	baking soda	<b>Streusel Topping</b>	
½ teaspoon	salt	2 Tablespoons	all-purpose flour
2 teaspoons	ground cinnamon	¼ cup	sugar
½ teaspoon	ground ginger	½ teaspoon	ground cinnamon
¼ teaspoon	ground cloves	1 ½ Tablespoons	cold butter (cut in ½ tsp. pieces)
1 cup	pumpkin puree (like Libby's)		
½ cup	vegetable oil		

- 1 Preheat oven to 350°. Combine flour, sugar, baking soda, salt, cinnamon, ginger, cloves in a large bowl.
- 2 In a large measuring cup, measure first the oil, then pumpkin, then mix in the eggs.
- 3 Add liquid ingredients to dry ingredients and partially mix. Add apples and stir until the flour disappears and no more.
- 4 Using an ice cream scoop, scoop the mixture into a paper-lined muffin cups, filling ¾ full.
- 5 In a small bowl, combine Streusel ingredients and mash them together with a fork until crumbly.
- 6 Sprinkle Streusel topping over the batter. Bake in preheated oven for 25-30 minutes or until toothpick comes out clean.

Servings: 24

Preparation Time: 30 minutes

Cooking Time: 30 minutes

Total Time: 1 hour

Oven Temperature: 350°F

## Nutrition Facts

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Nutrition (per serving): 168 calories, 52 calories from fat, 5.9g total fat, 19.5mg cholesterol, 131.9mg sodium, 53.4mg potassium, 27.4g carbohydrates, 1g fiber, 15.9g sugar, 2.1g protein.

## Source

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