

Streusel Topped Pumpkin Spice Muffins

original recipe by Christy Jordan/Southern Plate

Ingredients:

Muffins

- 1 box spice cake mix
- 1 can pumpkin
- 1/2 cup water

Topping

- 1 cup brown sugar, packed
- 1 stick butter or margarine
- 1 cup flour



Directions:

Preheat oven to 350 degrees. Grease muffin tins. In mixing bowl, place all ingredients. Mix until well blended. Scoop into muffin tins. To make topping, stir together flour and brown sugar, breaking up any lumps. Cut in margarine or butter. Spoon or sprinkle on top of muffins, pat down slightly. Bake muffins for 20 to 24 minutes.

Variations:

- Muffins taste great with or without the streusel topping.
- Leftover topping can be refrigerated for several weeks or frozen for several months.