

Pumpkin Pie Muffins

Based on the recipe from C Mom Cook

Ingredients

1 3/4 cups flour
1 1/2 teaspoons plus 3/4 teaspoon [pumpkin pie spice](#), divided
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup pumpkin puree
3/4 cup sugar
3/4 cup plus 1/2 cup brown sugar, packed, divided
1/2 cup oil
2 eggs
1/4 cup water (not pictured)
1/2 cups finely crushed graham cracker crumbs (not pictured)
2 Tablespoons butter

In a medium bowl, whisk together flour, 1 1/2 teaspoons pumpkin pie spice, baking soda, baking powder, and salt.

In a large bowl, whisk together pumpkin, sugar, 3/4 cup brown sugar, oil and eggs until creamy. Add flour mixture to pumpkin mixture, alternating with water, and stir to combine, resulting a fairly thick batter.

Lightly spray 18 muffin cups with cooking spray and divide batter among the cups. *Note: I use an ice cream scoop to portion the batter.*

In a small bowl, combine graham cracker crumbs, remaining brown sugar and pumpkin pie spice. Cut butter into small cubes, then cut into streusel mixture with two forks, a pastry cutter or fingers until texture is sand-like. Sprinkle streusel topping over each muffin, gently tapping the top to adhere slightly to the batter.

Bake at 350 degrees F for 20-25 minutes, until domed and a tester inserted in the center comes out clean.

Remove from oven and let cool in pan for 3-5 minutes before transferring to wire racks to cool completely.

Makes 18 muffins.