



Grain-Free Streusel Topping

Sprinkle on muffins or cupcakes before baking, or use as a topping on ice cream or yogurt. Made with our [Nut Flour Blend](#).

Ingredients

- 2 TBSP butter, soft
- ¼ cup brown sugar
- 6 TBSP [Pamela's Nut Flour Blend](#) (41 gr.)
- ¼ tsp nutmeg
- 1/8 tsp allspice
- ¼ to ⅓ cup pumpkins seeds (or nuts or seeds of your choice)

Directions

Mix together butter and brown sugar by hand or with mixer. When creamed together, add NUT FLOUR BLEND and spices and mix again. Add seeds (and/or nuts) and mix until evenly coated. Spread topping on parchment paper covered sheet pan and chill. Once chilled, break up into pieces and keep cold until ready to use.

Sprinkle on muffins, snack cake or cupcakes before baking. Makes enough to cover more than 12 muffins. Also good on ice cream or yogurt!

Can be held in refrigerator for up to two weeks.

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