



Pumpkin Streusel Muffins

Pumpkin muffins with a sweet crunchy top. Made with our Pumpkin Bread Mix.

Yield: 24 mini, 12 regular or 6 jumbo size muffins, or a 4"x8" loaf

Ingredients

Streusel Topping

- 2 TBSP butter, soft
- ½ cup brown sugar
- ½ cup toasted pumpkin seeds or nut of choice

Muffins

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 3 eggs, large
- ½ cup butter, melted
- ¾ cup milk
- ½ cup pumpkin seeds or nuts (Optional)

Directions

STREUSEL TOPPING

Mix together butter, seeds and sugar by hand or with mixer. When all mixed and evenly coated, spread topping on parchment covered sheet pan and chill (the freezer is the fastest). Once chilled, break up into pieces and keep cold until ready to use.

MUFFINS

Pre-heat oven to 350° with rack in the center of the oven. Prepare muffin tins by lining cups with paper liners and non-stick spray. If making a loaf, spray a 4 x 8" loaf pan, line with a parchment collar, spray parchment and set aside.

Mix together all muffin ingredients in a large bowl. Portion into muffin cups or loaf pan. Top with streusel and bake right away. Test for doneness: a toothpick will be clean or with dry crumbs or the dough will spring back when touched.

Bake minis about 15 minutes, regular about 25 minutes, and jumbo 35 to 40 minutes.

4 x 8" loaf pan bakes about 70 to 75 minutes. After baking, cool ten minutes, remove from pan and cool completely on a wire rack.

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