



Pumpkin Nut Crunch Muffins

My favorite muffin of all time!

Yields 12 Large or 24 Mini

INGREDIENTS:

Crunch Topping

- 5 Tbsp. AP flour
- 5 Tbsp. unsalted butter, melted
- 5 Tbsp. turbinado or raw cane sugar
- ¾ cup chopped nuts, pecans or walnuts
- ¼ tsp. cinnamon

For the Muffins

- 2 cups AP flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 tsp. ground cloves
- 1 tsp. nutmeg
- 1 tsp. ground cinnamon
- ¾ cup (1 1/2 sticks or 6 oz.) unsalted butter, softened
- 1 ½ cups granulated sugar
- 2 large eggs
- 1 (15 oz.) can pumpkin purée
- ¼ cup chopped pecans or walnuts



My favorite muffin of all time! Perfect for grabbing on the go, and if you like pumpkin, you'll want to make them all year round like I do!

INSTRUCTIONS:

1. Preheat oven 350 degrees. Line muffin pan with paper liners or grease lightly.
2. For the topping, mix the flour, butter, sugar, chopped nuts and cinnamon in a small bowl.
3. Set aside.

For the muffins:

1. In a medium bowl, whisk together the flour, salt, baking powder, baking soda, salt, cloves, nutmeg and cinnamon.
2. In another mixing bowl beat the butter and sugar at low speed until well blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy.
3. Add pumpkin and beat until combined. Add the flour mixture and mix on low speed until just combined. Mix in nuts.
4. Scoop batter into prepared muffin pan filling cups ¾ full. Divide the topping evenly over the batter.
5. Bake for 40 minutes for regular size muffins, 30 minutes for mini muffins, until a toothpick inserted comes out clean. Cool in pan for 10 minutes then turn out on rack to cool completely.
6. These can be frozen in an airtight container up to 3 months.