



Pumpkin Streusel Muffins



SERVINGS



COOKING TIME

12

25 min

When autumn rolls around this recipe for Pumpkin Streusel Muffins screams fall. Soft, moist, and full of pumpkin spice, this baked good is not only delicious but will fill your home with wonderful fall scents.

Ingredients

Muffins

- 1 ½ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ¾ cup firmly packed brown sugar
- ½ cup chopped nuts (optional)
- 1 tbsp baking powder
- 1 ½ tsp pumpkin pie spice
- ½ tsp baking soda
- ½ tsp salt (optional)
- 1 cup LIBBY'S® 100% Pure Pumpkin
- ¾ cup milk
- ⅓ cup vegetable oil
- 1 egg, lightly beaten

Streusel

- ¼ cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tbsp firmly packed brown sugar
- 1 tbsp margarine or butter, melted
- ⅛ tsp pumpkin pie spice

Cooking Instructions

1. Heat oven to 400°F.
2. Line twelve medium muffin cups with paper baking cups or spray bottoms only with cooking spray.
3. For streusel, combine all ingredients in small bowl; mix well.
4. Set aside.
5. For muffins, combine flour, oats, sugar, nuts, if desired, baking powder, pumpkin pie spice, baking soda and salt in large bowl; mix well.
6. In medium bowl, combine pumpkin, milk, oil and egg; blend well.
7. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.)
8. Fill muffin cups almost full.
9. Sprinkle with reserved streusel, patting gently.
10. Bake 22 to 25 minutes or until golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.
13. Serve warm.