

Classic Pumpkin Muffin

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The classic pumpkin muffin! These are a great way to feed breakfast to a house full of hungry in-laws during

the holidays! They can also be baked the night before and are still delicious in the morning.

Makes 24 muffins.

Ingredients:

3 1/2 cups flour
1 cup packed brown sugar
4 teaspoons baking powder
1/2 teaspoon cinnamon
1 teaspoon salt
1 teaspoon nutmeg
1 1/4 cups pureed pumpkin
2 eggs
1 cup milk
2/3 cups oil
6 ounces cream cheese

Topping:

1/2 cup light brown sugar
1 teaspoon cinnamon
2 tablespoons butter, melted
1/2 cup walnuts, finely chopped

Directions:

1. In a medium bowl sift together the flour, brown sugar, baking powder, cinnamon, salt, and nutmeg. Set aside.
2. In another bowl combine the pumpkin, eggs, milk, and oil. Add flour mixture to the pumpkin mixture and stir just until moistened and mostly combined. Do not over mix.
3. Fill a muffin pan with paper cups. Fill each cup about half way full.
4. Cut the cream cheese into 24 chunks. Place one chunk into each cup then top with the remaining batter.
5. Mix together the topping ingredients and sprinkle on top.
6. Bake at 350F for 20-22 minutes or until the muffin batter is set.