



## Pumpkin Apple Muffins with a Pecan Streusel

Level: Easy

Prep Time: 25 minutes

Makes: 18

Cook Time: 20 to 25 minutes

### *Dry Ingredients:*

2½ cups all-purpose flour  
2 cups white granulated sugar  
1 tsp. baking soda  
½ tsp. coarse kosher salt  
1 Tbsp. pumpkin pie spice

### *Wet Ingredients:*

2 large eggs  
1 cup canned pumpkin  
½ cup vegetable oil

### *Other Ingredients:*

2 cups finely chopped apples, peeled (see Notes below)



### *Streusel Topping Ingredients:*

2 Tbsp. all-purpose flour  
¼ cup white granulated sugar  
½ tsp. ground cinnamon  
4 tsp. unsalted butter  
½ cup coarsely chopped pecans

Preheat oven to 350°. Place cupcake liners (see Notes below) into cupcake/muffin tins. Set aside.

*For muffin batter:* Mix dry ingredients in a large bowl. Place wet ingredients in a medium bowl and mix until combined. Place chopped apples in another medium bowl. Add the wet ingredients to the dry ingredients and mix until just moistened. The batter will be thick, but do not overmix. It's okay for the batter to still have clumps of flour in it. Add the chopped apples and stir until just combined (the batter should be easier to mix and less thick once you add the apples). Spoon batter into prepared cupcake liners until ¾ full (I use an ice cream scoop for uniformity.)

*For the streusel topping:* In a small bowl, mix the flour, sugar, and cinnamon. With a fork or with clean fingers, cut in butter until mixture is crumbly. Add chopped pecans and mix until combined. Sprinkle streusel topping over batter.

Bake for 20 to 25 minutes, or until a toothpick inserted in the center of the muffins come out clean. Cool on a wire rack. Best eaten warm.

### Notes:

- I used granny smith apples since I had these on hand, but Honeycrisp or Golden Delicious will work well too. 2½ medium-sized granny smith apples makes 2 cups finely chopped apples.
- If available, use parchment baking cups (available at Target) instead of regular cupcake liners. The streusel topping sometimes sticks to the paper liners.