

# Apple Pumpkin Muffins with Streusel Topping

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## **Ingredients**

2-1/2 cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, lightly beaten  
1 cup canned pumpkin  
1/2 cup vegetable oil  
2 cups finely chopped peeled apples

## **TOPPING:**

1/4 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon ground cinnamon  
1 tablespoon butter or margarine

## **Directions**

In a large bowl, combine flour, sugar, pumpkin pie spice, baking soda and salt.

Combine eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples.

Fill greased or paper-lined muffin cups three-fourths full.

For topping, combine sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle 1 teaspoon over each muffin.

Bake at 350° for 30-35 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.