


Crumb-Topped Pumpkin Pecan Muffins

Yields 1 dozen

Tools and Utensils:		
Muffin pans Paper liners 2 medium mixing bowls Measuring cups Measuring spoons	Liquid measuring cup Whisk Spoon or bowl scraper #16 portion scoop	
Ingredients	Amounts	Procedure
Flour Sugar Baking powder Salt Pumpkin pie spice Oil Eggs Solid packed pumpkin Chopped pecans Prepared Crumb Topping 	1 $\frac{3}{4}$ c. 1 $\frac{1}{2}$ c. 1 t. $\frac{1}{2}$ t. 1 t. $\frac{1}{2}$ c. 2 1 c. $\frac{3}{4}$ c. $\frac{3}{4}$ c.	<ol style="list-style-type: none"> 1. Preheat to oven to 350 °F. 2. Prepare muffin pans with paper liners. 3. In one medium-mixing bowl, measure and combine flour, sugar, baking powder, salt pumpkin pie spice, and chopped pecans. 4. In another medium-mixing bowl, measure and combine oil, eggs and pumpkin. 5. Add the liquid mixture to the dry ingredients, stirring until just moistened with a spoon or bowl scraper. 6. Portion batter (2/3 full) into prepared muffin pans. 7. Spoon 1 tablespoon of prepared crumb topping on each muffin. 8. Bake 20-30 minutes, or until muffin tests done. 9. Remove from pans and cool completely on racks.