THE J.M. SMUCKER Co

Pumpkin Spice Banana Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	28 mins	12	N/A

Ingredients

- **Topping:**
- 1/4 cup (50 mL) **Robin Hood®** Oats, any type

  Robin Hood® Quick Oats

- 1/4 cup (50 mL) pumpkin seeds
- 1/4 cup (50 mL) brown sugar
- 1 tsp (5 mL) ground cinnamon
- **Muffins:**
- 2 eggs
- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) vegetable oil
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, any type
- 1 tsp (5 mL) vanilla extract
- 3/4 cup (175 mL) pure pumpkin purée
- 2 cups (500 mL) **Brodie®** Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- 1 1/2 tsp (7 mL) pumpkin pie spice
- 1/2 tsp (2 mL) salt
- 1 banana, chopped

Directions

Step 2:

Combine all ingredients in small bowl. Set aside.

Step 4:

Preheat oven to 425°F (220°C). Line 12 muffin tins with paper liners. Whisk first 6 ingredients together in large bowl. Add remaining ingredients and stir until combined. Spoon into muffin tins. Sprinkle with topping. Bake 5 minutes, reduce oven temperature to 350°F (175°C) and continue baking 20-23 minutes or until toothpick inserted in centre comes out clean. Cool in pan 10 minutes, then remove to cooling rack.

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