THE J.M. SMUCKER Co

Gluten Free Streusel Topped Pumpkin Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	12	N/A

Ingredients

- **Topping:**
- 1/2 cup Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1/4 cup packed brown sugar
- 1/3 cup pumpkin seeds
- 1/4 cup butter, melted
- 1/2 tsp cinnamon
- **Muffin:**
- 1 3/4 cups Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 2 tsp baking powder
- 1/2 tsp each; cinnamon, nutmeg, ginger, salt
- 2 eggs
- 1 cup packed brown sugar
- 1/2 cup milk
- 1/3 cup canola or vegetable oil
- 1 tsp vanilla extract
- 1 cup pumpkin puree

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease 12 muffin cups or line with paper liners.

Step 3:

Combine flour blend, brown sugar, pumpkin seeds and cinnamon in a medium bowl. Stir in melted butter. Reserve.

Step 5:

Mix flour blend, baking powder, cinnamon, nutmeg, ginger and salt in a medium bowl. In a separate large bowl whisk eggs, brown sugar, milk, oil and vanilla. Add pumpkin puree and combine well. Add flour mixture and stir until well combined.

Step 6:

Spoon batter into prepared muffin cups and sprinkle with reserved topping.

Step 7:

Bake in preheated oven 20 to 25 minutes, or until a toothpick inserted in centre comes out clean. Cool on wire cooling rack.

Images

