

Pumpkin Muffins

Ingredients:

- 3 c all-purpose flour
- 2 T pumpkin pie spice
- 2 t baking soda
- 1 1/2 t salt
- 1 1/2 c sugar
- 2 c. cooked pumpkin
- 4 eggs
- 1/2 c oil
- 1/2 c orange juice, or water

Crumb Topping: (optional)

- 4 T all-purpose flour
- 1 t ground cinnamon
- 2 T butter or margarine
- 2/3 cup packed brown sugar

Directions:

Preheat oven to 350

Line 24 muffin cups or grease the [Muffin Pans](#).

Mix together the dry ingredients in a large bowl.

In a large mixing bowl combine the pumpkin, eggs, oil, and juice, beat just until blended.

Add flour mixture to pumpkin mixture, stir just until moistened.

Spoon batter into muffin cups, filling about 3/4 full.

****If using the crumb topping:**

In a small bowl, mix together brown sugar, flour, and cinnamon. Cut in butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.

Bake for 25 to 30 minutes or until wooden pick inserted in centers comes out clean.

Cool on wire racks for 5-10 minutes. Serve warm or store in an airtight container for later.