

Spiced Pumpkin Muffins

From [baking better.com](http://bakingbetter.com)

- 1 ½ cups all purpose flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- 1 teaspoon ground ginger
- 1 cup granulated sugar (or light brown sugar)
- 1 cup canned pumpkin (NOT pumpkin pie mix)
- 1/3 cup melted butter or oil
- 2 eggs
- ¼ cup milk

Preheat oven to 350, and grease a muffin pan with pan spray.

Combine flour, salt, baking soda, nutmeg, allspice, cinnamon and ground ginger in a small bowl, whisk to combine.

In a large bowl combine the sugar, pumpkin, butter (or oil), eggs and water. Whisk to combine thoroughly.

Add dry ingredients all at once to the wet. Stir just until combined, small lumps in the batter is good.

Spoon batter into greased muffin/cupcake pan. For large tall muffins, fill the cup to the top, this will yield 9 muffins, for smaller muffins, fill ¾ of the way to the top, this will yield 12 muffins. Distribute streusel evenly over muffins (recipe follows). Bake in preheated oven for 18-24 minutes until they test done (test with toothpick, toothpick should come out clean with no batter, a few moist crumbs are OK).

Streusel Topping

- 2 tablespoons all purpose flour
- 4 ½ teaspoons granulated sugar
- 1 teaspoon cinnamon
- 1 tablespoon butter

Combine all ingredients in a small bowl. Mash with a fork until butter is worked in and the mixture resembles coarse sand.