

pumpkin spice cranberry muffins

INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking soda
1 Tablespoon baking powder
½ teaspoon kosher salt
2 teaspoons pumpkin pie spice
1 cup fresh cranberries
2 large eggs
½ cup brown sugar
½ cup granulated sugar
1 – 15 ounce can pumpkin puree
¼ cup vegetable oil
1 teaspoon vanilla extract

FOR THE STREUSEL TOPPING

2 Tablespoons flour
2 Tablespoons brown sugar
¼ teaspoon pumpkin pie spice
1 Tablespoon unsalted butter,
cut into tiny pieces

DIRECTIONS

1. Preheat oven to 375°. Grease with a flour spray or line a 12-cup muffin tin.
2. In a bowl, add just enough of the flour to the cranberries to dust them lightly. This will help prevent the fruit from sinking in the muffins as they bake.
3. In a medium bowl, whisk together the remaining all-purpose flour, baking powder, baking soda, salt, and pumpkin pie spice.
4. In a large bowl, whisk together the eggs, brown sugar, sugar, pumpkin puree, vegetable oil, and vanilla extract. Mix until combined. Add the dry ingredients into the wet and stir just until combined. Gently fold in the cranberries.
5. Using a large cookie scoop, divide the batter evenly between the 12 cups of the muffin tin.
6. In a small bowl, whisk together all the streusel ingredients and then sprinkle on top of the muffins.
7. Bake on the center rack of the oven for 20 to 25 minutes until the tops are golden and bounce back when touched. A toothpick inserted into the center of a muffin should come out clean or with just a few crumbs attached. Let the muffins cool in the pan for five minutes and then transfer to a wire cooling rack.

MAKES 12 REGULAR SIZED MUFFINS