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| --- |
| Tools Needed: |
| 1/4 dmc |
| 1 mss |
| 1/3 dmc |
| fork |
| vegetable peeler |
| cutting board |
| chef knife |
| cereal bowl |
| oven |
| batter bowl |
| sifter |
| mini muffin tin |
| 2 c. lmc |
| flat spatula |
| can opener |
| rubber scraper |

Pumpkin Apple Streusel Muffins

Yield = 12 Mini Muffins

***Muffin Batter:***

Dry Ingredients:

1. ¾ c. + 1 T. + 1 t. flour
2. 2/3 c. sugar
3. 1 t. pumpkin pie spice
4. ¼ t. baking soda
5. 1/8 t. salt

Liquid Ingredients:

1. 1 egg, lightly beaten
2. 1/3 c. canned pumpkin puree
3. 2 T. + 1 t. vegetable oil

2/3 c. peeled, cored and chopped apple

***Streusel:***

1. 2 t. flour
2. 1 T. + 1 t. sugar
3. 1/8 t. cinnamon
4. 1 ¼ t. butter

**Directions:**

1. Preheat oven to 400 degrees.
2. Lightly butter 12 mini muffin cups, or use paper liners.
3. In a batter bowl, sift together flour, sugar, pumpkin pie spice, baking soda, and salt.
4. In a 2 cup liquid measuring cup, mix together egg, pumpkin puree, and oil.
5. Add pumpkin mixture to flour mixture; stirring with rubber scraper just to moisten.
6. Check bottom of batter bowl to be sure it is mixed well.
7. Fold in apples with rubber scraper.
8. Spoon batter evenly into prepared muffin cups.
9. In a small bowl, mix together first three *Streusel* ingredients.
10. Cut in butter with a fork until mixture resembles coarse crumbs.
11. Sprinkle topping evenly over muffin batter.
12. Bake for 12-14 minutes, or until toothpick inserted in center comes out clean.

(14 minutes in school ovens.)