

Pumpkin Apple Muffins



Servings:

12 servings

Prep Time:

20 min

Cook Time:

25 min

Ingredients

- 1 1/2 cup **Flour**
- 1/2 cup **Brown Sugar, packed**
- 1 tsp **Baking Powder**
- 1/2 tsp **Baking Soda**
- 1 tsp **Cinnamon**
- 1/4 tsp **Pumpkin Pie Spice**
- 3/4 cup **Pumpkin Puree**
- 1/2 cup **Cottage Cheese**
- 2 **Eggs**
- 1 tsp **Vanilla Extract**
- 1 cup **Apples**, skin removed, small diced
- Apple Streusel Topping -- ---
- 1/4 cup **Flour**
- 3 tbsp **Brown Sugar**
- 1 tbsp **Sugar**

Method of Preparation

Step 1

Preheat the oven to 350°F. Line a muffin tin with liners.

Step 2

In a bowl mix together the dry ingredients: flour, brown sugar, baking powder, baking soda, and spices. Set aside.

Step 3

In a blender add cottage cheese, eggs, and vanilla. Blend until smooth.

Step 4

Fold in the wet ingredients and diced apples to the dry ingredients. Do not overmix.

Step 5

In a small bowl combine all the streusel topping ingredients:

Mix together the flour, brown sugar, sugar, and pumpkin pie spice. Cut in the cold butter until pea-sized crumbles form. Add in the diced apples.

Step 6

Spoon the muffin batter into the muffin tins until nearly full.

Top each muffin with a generous amount of streusel topping.

Step 7

Bake for 24-26 minutes or until a toothpick comes out clean.

Cool in the muffin tins for 5-10 minutes before removing from the

pan. Cool completely before enjoying!

- 1/2 tsp **Pumpkin Pie Spice**
- 3 tbsp **Butter**, cold, small cubes
- 3 tbsp **Apples**, skin removed,
small diced

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