

# Sugar 'n Spice Pumpkin Muffins

Recipe By Chanie Nayman



Cooking and Prep:  45  
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Serves:  15

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by  
Mishpacha Magazine

So many of us crazy people eat these sweet dessert-like side dishes with our chicken and salad. Yes, I know it's crazy, and truth be told, I didn't grow up with it, but it's always gobbled up at the meal — even by the biggest baalei-shitah-since-when-is-cake-kugel? people. You'll certainly enjoy these muffins, whether with your coffee or with your roast.

## Ingredients (18)

### Muffins

- 3 eggs
- 1/2 cup oil
- 1 cup Gefen Soy Milk
- 1 (16-oz./454-g.) can puréed pumpkin
- 1/4 cup Gefen Applesauce

- 3 cups flour (**Shibolim Whole Wheat Flour** works well)
- 1 cup sugar
- 1 cup dark brown sugar, packed
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon baking soda
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ginger
- 1 teaspoon cloves

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### Streusel Topping

- 2 tablespoons margarine
  - 2 tablespoons oil
  - 1/2 cup dark brown sugar
  - 1 cup flour
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## Start Cooking

### Prepare the Muffins

Yields 30 muffins.

1. Preheat oven to 350°F (180°C).
2. In a large mixing bowl, beat the eggs. Add oil, milk, pumpkin, and applesauce and mix well. Add dry ingredients to the bowl and gently mix together with a fork, then combine with the rest of the mixture.
3. Spoon into muffin tins.
4. Mix together streusel ingredients. Sprinkle on top of batter in pans.
5. Bake for 25–30 minutes or until toothpick comes out clean.