
Pumpkin Gingerbread Muffins

For the streusel:

1/4 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup instant oats, dry
1/2 teaspoon cinnamon
1 teaspoon ground ginger
2 tablespoons butter
3/4 cup almond, finely chopped (I added.)

For the muffins:

1/2 cup unsalted butter, softened (4 oz)
2/3 cup light brown sugar, lightly packed (was 1 1/2 cups)
1/3 cup coconut sugar, or regular sugar
1 cup pumpkin puree
1/2 cup buttermilk
1/4 cup molasses
2 eggs, at room temperature
2 1/2 cups whole wheat pastry flour, or all purpose flour
2 teaspoons ground ginger
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
5 tablespoons crystallized ginger, chopped small (original was 3 T)

For the streusel:

Combine the flour, sugar, quick oats, chopped almonds, cinnamon and ginger. Add the butter and cut in with a knife or pastry blender until the mixture looks like coarse crumbs. Set aside.

For the muffins:

Preheat the oven to 350°F (175°C). Grease and flour or line 16 muffin cups. Cream the butter and sugar together. Add the pumpkin puree, buttermilk and molasses. Beat in the eggs. Sift the flour, ground ginger, cinnamon, nutmeg, cloves, baking soda, baking powder and salt into a medium bowl. Stir through the crystallized ginger.

Add this to the creamed mixture. Blend thoroughly with a wooden spoon but do not over mix.

Scoop into the prepared muffin pans using an ice cream scoop. Sprinkle with the streusel. Bake for 20 to 25 minutes or until a toothpick inserted in the centre of a muffin comes out clean. (My induction oven - 25 minutes Baked Goods setting 5 minutes at regular) Allow to cool before eating. If you can resist. Leave the cooled muffins in a sealed container overnight before serving as it allows the flavors to develop.

Muffins will keep at room temperature for 3 to 4 days, or can be frozen.

Alternate Topping

3/8 cup brown sugar
1/4 cup all-purpose flour
2 1/2 T butter, melted (a little over 1/2 T)
1/2 cup pecans, chopped