

White Lace Inn

Pumpkin Apple Streusel Muffins

INGREDIENTS:

2 1/2 cup flour
2 cup sugar
1 tsp. baking soda
1 tsp. pumpkin pie spice
1 15 oz. can solid-pack pumpkin
3 eggs
1/2 cup vegetable oil
3 oz. cream cheese
2 cups peeled & chopped apples

STREUSEL TOPPING:

1/2 cup flour, 1/2 cup sugar
3 tbsp. melted butter
1/2 tsp. cinnamon

DIRECTIONS:

In a large bowl, sift together the flour, sugar, baking soda and pumpkin pie spice. In a medium bowl combine the eggs, vegetable oil and pumpkin. Combine with flour mixture. Microwave cream cheese till soft and blend with flour and pumpkin mixture. Fold in the chopped apples. Fill muffin liners 3/4 full and sprinkle tops with streusel topping. Bake at 400° for 15-20 minutes. Makes approximately 18 muffins.

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