



Pumpkin Muffins with crumble topping

(Remake of Isaiah Pumpkin Muffins from Taste of Home <http://www.tasteofhome.com/Recipes/Isaiah-s-Pumpkin-Muffins-with-Crumble-Topping> has less sugar for topping so it is more of a glaze instead of a crumb topping like on apple crisp. Also use cinnamon instead of pie spice)

#### Muffin

1 3/4 Cups GF Flour Mix  
2 t baking powder  
2 t cinnamon  
1/2 t salt  
2 Large eggs  
1 cup pumpkin puree  
1 cup sugar  
1/2 c oil  
1 T vanilla

#### Topping

1/4 cup GF Flour Mix  
1/4 cup brown sugar  
1/2 t cinnamon  
1/4 Cup margarine (Casién Free) or vegetable shortening

Preheat oven to 350

Grease or line a 12 cup muffin pan. For topping mix flour, sugar and cinnamon. Cut in margarine or shortening

For Muffins Mix together flour and spices. Whisk together eggs, oil, sugar, and vanilla until smooth. Whisk in dry ingredients until combined. Divide between 12 muffin cups and top with crumb mixture. Bake until springy and toothpick comes out clean. 20 to 25 min. Let cool on rack

<http://www.lincolntent.com/GFCF-Bread.html>