

# Pumpkin Apple Muffins

2 1/2 C. flour  
2 C. brown sugar  
1 Tbls. Pumpkin Pie Spice or (3 tsp cinnamon, 1/4 tsp. nutmeg, 1/4 tsp cloves, 1/8 tsp ginger)  
1 tsp. baking soda  
2 eggs, beaten  
1 C. canned pumpkin  
1/2 C. applesauce or oil  
2 C. apples, peeled, cored and chopped

Streusel Topping (can be doubled)

2 Tbls. flour  
1/4 C. brown sugar  
1/2 tsp. Cinnamon  
4 tsp. butter

Directions:

Preheat oven to 350 degrees. Grease muffin cups. Mix dry ingredients and wet separately.

Add wet ingredients to dry just to moisten. Fold in apples. Spoon in muffin cups. Mix streusel topping and sprinkle on muffins.

Bake 35-40 minutes.