



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM



Chef Lydia's Pumpkin Spice Muffins

Ingredients

- 1 pie pumpkin
- 2 cinnamon sticks
- 1 c brown sugar or piloncillo
- Muffin Mix
 - 2 eggs
 - 1 c yogurt
 - ½ c oil
 - 1 tsp vanilla extract
 - 1 tbsp pumpkin spice syrup or maple syrup
 - 2 c flour
 - 1 c sugar
 - 1 tsp salt
 - 1 tsp cinnamon
 - 1 tbsp baking powder
- Crumble Topping
 - 2 c sugar
 - 1 c flour
 - 1 tsp cinnamon
 - 6 oz unsalted butter, room temperature

Directions

Preheat the oven to 350°F.

Cut the pie pumpkin in half and scoop out the seeds. Cut into quarters and then boil the pumpkin with cinnamon & brown sugar (or piloncillo) for 30 minutes or until tender. Remove the skin and then cut into smaller pieces. Set aside.

Muffin Mix: Mix the eggs, yogurt, oil, vanilla, and syrup until smooth. Slowly add sugar, salt, cinnamon, and baking powder until fully incorporated.

Crumble topping: Hand mix together sugar, flour, cinnamon and butter until you have a crumbly mixture and set aside.

Prepare a muffin tin by spraying it with cooking oil or placing muffin cups into the inserts. Alternate between muffin mix, pumpkin chunks, and crumble until the tin is 2/3 full. Top with extra crumble topping.

Bake for 12 minutes and then turn and bake for another 10-12 minutes.

Check out Chef Lydia Gonzalez at: <https://www.lydiagonzalez.com/>