

CopyCat Panera Bread Pumpkin Muffins

Ingredients

Crumb Topping:

1/3 cup all purpose flour
2 tablespoons granulated sugar
2 teaspoons honey
1/4 teaspoon cinnamon
1 tablespoon vegetable oil

Muffins:

1 3/4 cups all purpose flour
2 teaspoons baking powder
2 teaspoons pumpkin pie spice
1/2 teaspoon salt
1 1/4 cup granulated sugar
1 cup pumpkin (not pumpkin pie filling)
1/3 cup vegetable oil
2 large eggs

Topping:

powdered sugar

Directions

Preheat oven to 375 degrees F. Line a jumbo muffin pan with 6 paper liners.

Prepare crumb topping. In a small mixing bowl mix together the 1/3 cup flour, 2 tablespoons sugar, cinnamon, honey, and 1 tablespoon vegetable oil with the back of a fork until small crumbs form. Set aside.

In a large mixing bowl, mix together the 1 3/4 cups flour, baking powder, pumpkin pie spice, and salt until well

combined.

In a medium mixing bowl, mix together the 1 1/4 cups sugar, pumpkin, 1/3 cup oil, and 2 eggs with a whisk or large spoon until well combined.

Pour the pumpkin mixture over the flour mixture and stir until just combined. Spoon muffin batter into prepared pan. Sprinkle crumb topping on top of muffins.

Bake muffins at 375 degrees F for about 25-30 minutes or until golden brown around edges and toothpick inserted into middle comes out clean. Cool slightly, then remove muffins from pan and place on wire rack to finish cooling. When completely cool, sprinkle lightly with powdered sugar.