

# Pumpkin Spice Muffins



Satisfy your pumpkin spice craving this fall with our delicious Pumpkin Spice Muffins. Made with a heavenly autumnal blend of cinnamon, nutmeg, and vanilla, these muffins are simply irresistible. Your NESCO Roaster Oven bakes up to a dozen at once in just under 30 minutes. Reheat with a slab of cinnamon butter for a decadent breakfast treat.

## Your Key Ingredient:

[NESCO Roaster Oven](#)

## Grocery Ingredients:

1  $\frac{1}{2}$  cup AP flour  
 $\frac{3}{4}$  cup sugar  
3 tsp baking powder  
2  $\frac{1}{2}$  tsp cinnamon  
 $\frac{3}{4}$  tsp nutmeg

$\frac{3}{4}$  tsp salt  
 $\frac{1}{8}$  tsp ground cloves  
 $\frac{3}{4}$  cup butter, softened  
1  $\frac{3}{4}$  cup pumpkin puree  
 $\frac{3}{4}$  cup evaporated milk  
2 eggs  
2  $\frac{1}{2}$  tsp vanilla

### *Crumb Topping*

$\frac{1}{3}$  cup light brown sugar  
 $\frac{1}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  tsp ground cinnamon  
1 Tbsp butter, melted

### **Instructions:**

1. Place wire baking rack in the bottom of your **NESCO® Roaster Oven**, making sure the handles are facing upwards for easy grabbing. Preheat Roaster to 400°F. Grease 12 muffin tins well.
2. Sift the dry ingredients and cut in butter with a pastry blender (two knives work well).
3. In a separate bowl, mix the pumpkin, evaporated milk, egg, and vanilla. Combine with dry ingredients and fold very gently just until blended. Do not overmix.
4. Pour mixture evenly into muffin tins. Blend together the crumb topping and sprinkle over muffin batter.
5. Bake in your roaster for 20-25 minutes. Decorate with powdered sugar or pecans.