QUEEN
-EST 1897-



PREP: 20 min
COOK: 70 min
SERVES: 18

Pumpkin Pecan Pie Muffins

What do pumpkin pie, pecan pie and warm muffins have in common? They are all cosy and delicious! This easy mashup will satisfy your cravings for all three in just one muffin.

Ingredients

Pumpkin Puree

700g fresh pumpkin, skin on (for 425g of pumpkin puree) – or canned pumpkin*

Neutral flavoured oil for pumpkin, such as canola

Muffins

2 cups (300g) plain flour

½ tsp salt

½ tsp baking powder

1 tsp bicarb soda

½ tsp ground cloves

½ tsp ground ginger

Method - Muffins

STEP 1

Preheat oven to 180C (fan forced). Line 18 x muffin holes with paper cases.

STEP 2

If using fresh pumpkin to make pumpkin puree, scoop out the flesh and cut into wedges about 3cm thick, keeping the skin on. Place pumpkin on baking sheet, spray or brush both sides of pumpkin with oil. Roast for 30-40 minutes or until fork tender. Let pumpkin cool slightly before scooping from skin and pureeing in a blender. Set aside.

STEP 3

In a medium bowl, whisk together the flour, salt, baking powder, bicarbonate soda, cloves, ginger, cinnamon and nutmeg. Set aside.

STEP 4

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

1 tsp ground cinnamon

1 tsp ground nutmeg

170g unsalted butter, softened

1 ½ cups (330g) caster sugar

2 large eggs

1 tsp Queen Natural Vanilla Extract

Streusel

¾ cup (90g) pecans

¾ cup (70g) oats

5 tablespoons (60g) plain flour

1/3 cup (75g) firmly packed dark brown sugar

1 tsp ground cinnamon or Queen Cinnamon Baking Paste

1/4 tsp ground nutmeg

2 tsp Queen Natural Vanilla extract

100g unsalted butter, softened

Method - Muffins

In the bowl of an electric mixer or with a handheld mixer, beat the butter and sugar at low speed until just blended. Add the eggs one at a time, beating well after each addition; continue beating for a few minutes at medium speed until very light and fluffy. Add Vanilla Extract and beat to combine. Add the cooled pumpkin puree and beat until combined, scraping down the sides of bowl as necessary. Turn the speed down to low and mix in the flour mixture until just combined. Fill each muffin case 3/4 full.

Method - Streusel Topping

STEP 1

Combine topping ingredients and divide evenly over muffins.

STEP 2

Bake for 30 minutes or until an inserted skewer comes out clean. Let the muffins cool in tin for 5 minutes, then transfer onto rack to cool completely.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.