

# CONJURING UP the MAGIC





### PUMPKIN MUFFINS

**CENTRAL BAKERY** *DISNEYLAND®* PARK

#### **INGREDIENTS**

#### **MUFFINS**

1 cup cake flour

1 cup bread flour (may substitute all-purpose flour)

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon nutmeg

2 cups sugar

3 eggs

1/2 cup vegetable oil

1 (15-ounce) can pumpkin purée

1 cup golden raisins

#### **STREUSEL**

2 tablespoons all purpose flour

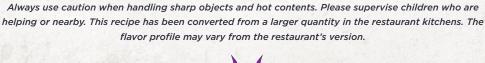
2 tablespoons granulated sugar

2 tablespoons (packed) dark brown sugar

1/2 teaspoon cinnamon

Pinch salt

1 tablespoon cold unsalted butter









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#### DIRECTIONS

#### FOR THE MUFFINS

**STEP 1** Preheat oven to 375°F and line muffin pan with paper liners. Set aside.

**STEP 2** Sift together cake flour, all-purpose flour, baking soda, cinnamon, and nutmeg into large bowl. Set aside.

STEP 3 Beat together sugar and eggs until pale yellow in the bowl of electric mixer fitted with the paddle attachment. Blend in oil and pumpkin purée until mixture is smooth.

**STEP 4** Blend half of flour mixture into egg mixture until just combined. Scrape sides of bowl, then stir in raisins. Add remaining flour mixture to batter, mixing just until combined.

**STEP 5** Scoop batter into prepared muffin pan, filling about 3/4 full.

#### FOR THE STREUSEL

medium bowl. Mash butter with fork until mixture resembles coarse crumbs. Sprinkle about 1 teaspoon streusel on each muffin.

**STEP 2** Bake 18 minutes, then lower oven temperature to 325°F and bake 5 minutes more, or until golden brown.



