

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

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.



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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

STEP 1 Combine all ingredients in a 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.



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