

# Pumpkin Muffins

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- 4 Cups all purpose baking mix (Bisquick etc)
- 2/3 cup quick or old fashioned oats
- 2/3 cup granulated sugar
- 1 tsp cinnamon
- 1 cup raisins (optional)
- 1 can (30 oz) Libby's Easy Pumpkin Pie Mix
- 2 large eggs
- Streusel Topping (See Below)

Preheat oven to 400 degrees.

Paper line or grease 24 muffin cups

Combine baking mix, oats, sugar , and cinnamon (raisins optional) in a large bowl.

Combine the Pumpkin Pie Mix and eggs in a separate bowl.

Stir Pumpkin mix into oat mix just until moistened.

Spoon batter into prepared muffin cups filling  $\frac{3}{4}$  of the way full.

Sprinkle with streusel topping.

Bake for 14-16 minutes of until wooden pick inserted in center comes out clean. Remove from pans to wire rack, cool slightly and serve warm.

## Streusel Topping

- 3 tbsp flour
- 3 tbsp Brown Sugar
- $\frac{3}{4}$  tsp cinnamon
- 2 TBSP Butter

In small bowl mix together all ingredients. Cut in butter with a fork or pastry blender. Mix until crumbly.