

Blueberry Pumpkin Muffins

Adapted from Dorie Greenspan's *Baking: From My Home to Yours* (2006) and Rosie's *All Butter, Fresh Cream Sugar – Packed Baking Book*. (1991)

These muffins are the essence of early fall – warm and spicy with an orange tint. On cold mornings, they are lovely split and toasted with butter or jam. But they are just fine on their own. If you are using frozen blueberries, don't thaw them ahead of time. Makes approximately 28 muffins.

2 cups all-purpose flour
2 cups whole wheat flour
4 teaspoons baking soda
½ teaspoon salt
1 tablespoon ground cinnamon
2 teaspoon ground ginger
¼ teaspoon freshly ground nutmeg
¼ teaspoon ground allspice
2 sticks of butter, at room temperature
1 cup sugar
1/8 cup molasses
3 large eggs
¼ cup apple cider
2 cups pumpkin puree (you can roast your own – it's easy!)
½ cup yogurt
1 cup blueberries
1 cup toasted, chopped walnuts

1 cup cinnamon crumb topping

Preheat the oven to 400° F. Grease the cups in two regular size muffin pans (wait and see you need a third pan to fill – if like super-sized muffins you can get the batter all in 24 cups), or line the cups with paper muffin cups.

Wisk together all the dry ingredients, and then (in a separate bowl) combine the apple cider, pumpkin puree and the yogurt.

Using a mixer, cream the butter, sugar and molasses. Add the eggs, one at a time, combining thoroughly after each addition.

Using a wooden spoon (you really don't want to over-mix this batter), combine the butter mixture with the pumpkin puree mix, and then add the dry ingredients, about a third of the volume at a time. Mix just until incorporated, and then add the walnuts and berries. Finish off the mixing gently – using your hands.

Fill each muffin cup nearly to the top (these muffins don't elevate much). Top each muffin with about a tablespoon of the crumb topping.

Bake for 25-30 minutes, turning the pans and rotating them from on rack to the other at the halfway point. The muffins are done when a cake tester inserted in the muffin center comes out clean.

Cinnamon Crumb Topping

I make this topping in the food processor and save it in the freezer, so that I always have some on hand. But if you like more definition in your crumb, you can mix it all by hand.

4 tablespoons sugar
2 tablespoons molasses
1 cup oatmeal
1 cup toasted walnuts
1 teaspoon ground cinnamon
½ teaspoon salt
1 stick butter, melted and cooled, but still in a liquid state

Using the food processor, blend all the dry ingredients together, and then with the machine running, slowly pour in the butter. When the mixture sticks to the sides of the bowl, you are good to go.