

Crumble-Top Pumpkin Muffins

(Makes 24 muffins)

4 cups buttermilk baking mix

2/3 cup wheat germ

2/3 cup granulated sugar

1 teaspoon ground cinnamon

1 cup raisins (optional)

3 1/4 cups (30-ounce can) LIBBY'S Pumpkin Pie Mix

2 eggs

Streusel Topping (recipe follows)

COMBINE baking mix, wheat germ, sugar, cinnamon and raisins in large bowl. Combine pumpkin pie mix and eggs in medium bowl. Add liquid ingredients to dry ingredients; stir until moistened. Spoon batter into 24 greased or paper-lined muffin cups. Sprinkle Streusel Topping over batter.

BAKE in preheated 400° F. oven for 14 to 16 minutes or until wooden pick inserted in center comes out clean. Cool for 5 minutes. Remove to wire rack to cool completely.

FOR STREUSEL TOPPING:

COMBINE 3 tablespoons all-purpose flour, 3 tablespoons granulated sugar and 3/4 teaspoon ground cinnamon in small bowl. Cut in 2 tablespoons butter or margarine until mixture is crumbly.