Recipes by Allrecipes.com

## Pumpkin Apple Streusel Muffins

## Ingredients

- 2 1/2 cups all-purpose flour
- 2 cups white sugar
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, lightly beaten
- 1 cup canned pumpkin puree
- 1/2 cup vegetable oil
- 2 cups peeled, cored and chopped apple
- 2 tablespoons all-purpose flour
- 1/4 cup white sugar
- 1/2 teaspoon ground cinnamon
- · 4 teaspoons butter

#### **Directions**

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 18 muffin cups or use paper liners.

2. In a large bowl, sift together 2 1/2 cups allpurpose flour, 2 cups sugar, pumpkin pie spice, baking soda and



salt. In a separate bowl, mix together eggs, pumpkin and oil. Add pumpkin mixture to flour mixture; stirring just to moisten. Fold in apples. Spoon batter into prepared muffin cups.

3. In a small bowl, mix together 2 tablespoons flour, 1/4 cup sugar and 1/2 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping evenly over muffin batter.

**4.** Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into a muffin comes out clean.

## Apple Walnut Stuffed Pork Roast

## Ingredients

- 5 tablespoons butter
- 1 apple peeled, cored and chopped
- · 1 small onion, chopped
- 1 celery stalk, diced
- 1/2 cup chopped walnuts
- 1 cup unsweetened applesauce
- 1 1/2 cups water
- 5 cups dry bread crumbs
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1 (3 pound) boneless rolled pork loin roast

## Directions

- 1. Preheat oven to 325 degrees F (165 degrees C).
- 2. Melt the butter in a medium saucepan over medium heat. Stir in the apple, onion, celery, and walnuts, and cook 5 minutes, until vegetables are tender. Mix in the applesauce, water, and



breadcrumbs. Cook and stir until the breadcrumbs have absorbed the liquid. Season with cinnamon, kosher salt, cloves, nutmeg, and ginger.

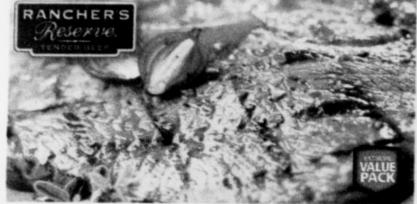
3. Unroll the pork roast, and place in a baking dish. Spoon the stuffing mixture over the roast. Arrange any excess stuffing around the roast. Roll the roast so that

the fatty side is on top, and tie with kitchen twine.

4. Bake 45 to 50 minutes in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

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