PUMPKIN CROWN AFFAIR MUFFINS

A pumpkin muffin that steals from the top to feed the middle. A flavor and texture worth going to jail over.

KITCHEN IN THE SHIRE

20-24 min

Varies

12 muffins

INGREDIENTS:

Brown Butter & Pumpkin
- 12 tBsp (170g) Butter
- 1 cup (240g) Pumpkin purée

Cinnamon Pecan Ribbon
- ⅓ cup (70g) Dark Brown Sugar, packed
- ½ cup (55g) Roasted Pecans, finely chopped
- 1 tBsp (8g) AP Flour
- 1 tsp (2.5g) Cinnamon
- ⅛ tsp (0.75g) Salt
- ¼ tsp (0.5g) Allspice

Brown Butter Oat Crunch
- ½ cup (60g) AP Flour
- ½ cup (45g) Old Fashioned Oats
- ⅓ cup (70g) Dark Brown Sugar, packed
- ⅓ cup (35g) Roasted Pecans, chopped
- 2 tBsp (25g) Sugar
- ½ tsp (1.5g) Cinnamon
- ¼ tsp (1.5g) Salt
- 4 tBsp (55g) Reserve Browned Butter

Pumpkin Muffin Batter
- All of the concentrated pumpkin brown butter mixture
- ¾ cup (150g) Dark Brown Sugar, packed
- 2 tBsp (25g) Sugar
- 2 large Eggs, beaten
- ⅓ cup (80g) Sour Cream
- ¼ cup (60g) Whole Milk
- 2 tsp (10g) Vanilla Extract
- 1¾ cups (210g) AP Flour
- 1 tsp (4g) Baking Powder
- ¾ tsp (4.5g) Salt
- ½ tsp (2.5g) Baking Soda
- 1½ tsp (4g) Cinnamon
- ¼ tsp (0.5g) Allspice
- ¼ tsp (0.5g) Nutmeg
- ¾ tsp (1.5g) Ginger

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INSTRUCTIONS:

Brown the Butter & Concentrate the Pumpkin

1. Place the Butter in a saucepan over medium heat. Cook, stirring frequently, until the butter foams and the milk solids turn golden brown and smell distinctly nutty, then remove from the heat.

2. Measure 4 tBsp (55g) Browned Butter into a small bowl and reserve for the oat crunch.

3. Add the Pumpkin Purée to the Browned Butter remaining in the saucepan and return the saucepan to medium low heat. Cook for 4–5 minutes, stirring frequently, until the pumpkin becomes darker, thicker, and less glossy. A spatula drawn through the mixture should briefly leave a track before the pumpkin flows back together.

4. Transfer the concentrated Pumpkin Brown Butter mixture to a large mixing bowl and cool until just warm.

Cinnamon Pecan Ribbon

1. Combine the Brown Sugar, Pecans, Flour, Cinnamon, Allspice, and Salt in a bowl.

2. Rub the mixture lightly with your fingertips until the Brown Sugar and Spices are evenly distributed. Set aside.

Brown Butter Oat Crunch

1. Combine the Oats, Flour, Brown Sugar, Sugar, Cinnamon, Salt, and Pecans in a bowl.

2. Pour the reserved 4 tBsp (55g) Browned Butter over the dry ingredients and toss together, then squeeze handfuls of the mixture firmly between your fingers to form irregular clusters. Flatten and compress into the bowl.

3. Refrigerate while you prepare the muffin batter.

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EXCLUSIVE MEMBER RECIPE DROP #80

INSTRUCTIONS (CONTINUED)

Pumpkin Muffin Batter

1. Heat the oven to 375°F (190°C). Grease a muffin pan liberally with butter and then flour.

2. Add the Dark Brown Sugar and Sugar to the cooled Pumpkin Brown Butter mixture. Whisk until thoroughly combined. Then add the Eggs one at a time, whisking well after each addition.

3. Whisk in the Sour Cream, Milk, and Vanilla.

4. In a separate bowl, thoroughly whisk together the Flour, Baking Powder, Baking Soda, Salt, Cinnamon, Ginger, Nutmeg, and Allspice. Then add the dry ingredients to the pumpkin mixture.

5. Fold gently with a spatula just until the Flour disappears. Do not continue mixing once the batter is homogeneous.

Assemble the Muffins

1. Divide half of the Pumpkin batter among the 12 muffin cups and then add a generous 2 tsp portion of the cinnamon pecan ribbon mixture to the center of each muffin. Keep the ribbon away from the edges so that the pumpkin batter surrounds it and the muffin remains structurally connected.

2. Divide the remaining batter and place it on top of the ribbon filling and smooth it out.

3. Remove the Oat Crunch topping from the refrigerator and break it apart with a spoon. Then generously distribute the chilled oat crunch over the muffins. Lightly press a few of the larger clusters into the surface of each muffin so they anchor during baking. Leave plenty of the topping loose and irregular.

Bake and Rest

1. Bake at 375°F (190°C) for 7 minutes.

2. Without opening the oven door, reduce the temperature to 350°F (175°C). Continue baking for 13–17 more minutes. The muffins are done when the crowns are deeply golden, the centers spring back when lightly touched, and a tester inserted into the pumpkin portion rather than directly through the cinnamon ribbon comes out with a few moist crumbs. Total baking time is 20–24 minutes.

3. Cool in the pan for 8 minutes, then carefully transfer the muffins to a wire rack.

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