

Gary’s Pumpkin Banana Cardamom Crumb Muffins

Makes 12 muffins
Oven: 375°F · Bake: about 25 minutes

Adapted by Gary Schocker from Dan Pelosi’s *Pumpkin Cardamom Crumb Muffins*, NYT Cooking.

INGREDIENTS

Crumb topping

¾ cup (96 g) all-purpose flour

½ cup (110 g) packed dark brown sugar

1 teaspoon ground cardamom

1 teaspoon ground cinnamon

Pinch of salt

½ cup (113 g) cold unsalted butter, cut into small cubes

Muffin batter

¾ cup (150 g) granulated sugar

½ cup (125 ml) vegetable oil

2 large eggs

Half a 15-ounce can pumpkin purée (about 212 g)

1 small ripe banana, mashed

2 cups (256 g) all-purpose flour

3 tablespoons pumpkin pie spice

1 teaspoon baking soda

1 teaspoon salt

½ teaspoon ground cardamom

To finish: flaky sea salt

PREPARATION

1. Prepare the pan. Heat the oven to 375°F. Grease a standard 12-cup muffin pan or line with paper liners.

2. Make the crumb topping. Combine the flour, brown sugar, cardamom, cinnamon, and pinch of salt. Cut in the cold butter with a pastry blender or rub it in with your fingertips until uneven crumbs and small clumps form. Keep chilled while you make the batter.

3. Mix the wet ingredients. Whisk the sugar and oil together in a large bowl. Whisk in the eggs, pumpkin purée, and mashed small banana.

4. Add the dry ingredients. In a separate bowl, combine the flour, pumpkin pie spice, baking soda, salt, and cardamom. Fold into the wet mixture just until no dry flour remains.

5. Fill and top. Divide the batter among the muffin cups. Add the crumb topping and press it lightly into the batter. Sprinkle the tops lightly with flaky sea salt **before putting the pan in the oven.**

6. Bake and cool. Bake for about 25 minutes, until a toothpick inserted into the center comes out clean. Cool the pan on a wire rack before serving.