Cinnamon Crunch Sweet Potato Muffins

Ingredients:

For the topping:

2 Tbs. sugar

1 tsp. ground cinnamon

For the muffins:

 7 oz. canned sweet potatoes

3/4 cup plus 2 Tbsp. all-purpose flour

1/4 tsp. ground cinnamon

1/4 tsp. freshly grated nutmeg

1 tsp. baking powder

1/4 tsp. salt

1 eggs

1/4 cup sugar

1/4 cup canola oil or walnut oil

1/4 cup milk

1 tsp. vanilla extract

Unsalted butter for serving

Directions:

To make the topping, in a small bowl, stir together the sugar and cinnamon. Set aside.

Preheat an oven to 400°F. Grease 7 standard muffin cups with butter or butter-flavored nonstick cooking spray.

Mash the sweet potatoes with a potato masher and set aside.

In a separate bowl, stir together the flour, cinnamon, nutmeg, baking powder and salt.

In another bowl, combine the eggs, sugar, oil, milk and vanilla and whisk vigorously for 1 minute. Add the mashed sweet potatoes and beat until completely blended. Add the flour mixture and stir until just evenly moistened. The batter will be slightly lumpy. Using a large rubber spatula, fold in the pecans until just evenly distributed, no more than a few strokes. Do not overmix.

Spoon the batter into the prepared muffin cups, filling them three-fourths full. Sprinkle with the topping, dividing evenly. Bake until the muffins are golden, dry and springy to the touch, and a toothpick inserted into the center comes out clean, 20 to 25 minutes. Transfer the pan to a wire rack and let cool for 5 minutes. Unmold the muffins. Serve them warm, with butter. Makes 12 muffins.