Pumpkin Praline Muffins

Topping

3 Tablespoons cold butter

1/3 cup flour

3 Tablespoons brown sugar

1/3 cup chopped pecans

Batter

1 cup flour

1 cup whole wheat flour

1/3 cup sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon pumpkin pie spice

1/4 teaspoon salt

2/3 cup canned pumpkin

1/3 cup molasses

1/3 cup canola oil

2 eggs

1/4 cup milk

1 teaspoon vanilla

Combine topping ingredients in a small bowl and mix with a pastry blender.

In a large bowl, whisk together flours, sugar, baking powder, baking soda, pumpkin pie spice and salt.

In another bowl whisk together pumpkin, molasses, eggs, milk and vanilla.

Stir pumpkin mixture into the dry ingredients.

Divide the batter among 13 muffin cups.

Sprinkle with praline topping.

Bake 15 minutes at 400.