



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Pumpkin Chocolate Chip Muffins

Makes 12 standard-sized muffins

These muffins are a fall favorite of ours that we look forward to making (and eating!) whenever autumn rolls around. They satisfy any craving for pumpkin spice and quell any hunger. We've added a few chocolate chips for added deliciousness and guaranteed crowd-pleasing results.

Ingredients:

2 cups all-purpose flour
3/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1-1/2 teaspoons salt
1-1/2 teaspoon baking powder
1/2 cup melted unsalted butter, cooled slightly
3 large eggs
1-1/2 cups canned pumpkin puree (one 15-oz. can)
2 teaspoons vanilla extract
1-1/2 cups sugar
1 cup semi-sweet chocolate chips

Directions:

1. Preheat the oven to 375°F. Lightly grease each well of a 12-cup muffin pan, or line each well with a paper cupcake liner. Set aside.
2. In a medium bowl, mix together the dry ingredients, (flour, spices, salt, and baking powder).
3. In another larger bowl, mix together the liquid ingredients, (melted butter, eggs, pumpkin, and vanilla). Add the sugar to the wet ingredients and whisk to combine evenly.
4. Mix the muffin batter by adding the dry ingredients to the wet ingredients and stir until just combined; do not over mix. Stir in the chocolate chips. Spoon the batter into the prepared muffin tins evenly distributing the batter.
5. Bake for 20-24 minutes or until the muffin springs back from a finger touch, or until a toothpick in the muffin portion returns cleanly. Cool the muffins in the pan for 3-4 minutes before removing from the pan, then remove and place on cooling rack to finishing cooling, (or eat while still warm!).