

## Pumpkin Chocolate Chip Muffins

Makes 12 regular muffins

I make these every year, sometimes changing the type of chips or using chunks of high quality chopped chocolate. Always delicious and they freeze well.



### INGREDIENTS:

- 2 eggs, room temperature [you can put the eggs in warm, not hot, water, for 10 minutes in their shells to bring them to room temperature]
- 1 cup granulated sugar (or ½ brown and ½ white)
- 1 cup pumpkin puree (not pumpkin pie filling!)  
Alternatively, you can use pureed butternut squash or pureed sugar/small pumpkin.
- ¾ cup vegetable oil (I like avocado or a neutral oil -- NOT olive oil which is too strongly flavored)
- 1-1/2 cup all purpose flour (I prefer unbleached, organic)
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1-1/2 teaspoons pumpkin pie spice.\*
- 1-1/2 cups semi-sweet chocolate chips, divided (I've also used white chocolate chips, chopped dark or milk chocolate).
- cooking spray, oil, or paper muffin liners

\* You can make your own using 4 teaspoons ground cinnamon, 2 teaspoons ground ginger, 1 teaspoon ground cloves, 1/2 teaspoon ground nutmeg. Mix together. Store what you don't use in a jar.

### Preparation:

1. Preheat the oven to 400 degrees F. Coat a 12 cup muffin tin with cooking spray, oil or use paper liners.
2. Place the eggs, sugar, pumpkin puree, vanilla extract, and oil in a bowl. Whisk until smooth. (I find it easier to first add the eggs and whisk them, then add the other wet ingredients).
3. Add the flour, baking soda, baking powder, pumpkin pie spice, and salt to the bowl. Stir until just combined. **Overmixing is the key to a tough muffin.** Use a rubber spatula and lift from the bottom and fold it in just until integrated.

4. Gently fold in 1 cup of chocolate chips or chunks, depending on what you're using.
5. Divide the batter evenly among the 12 muffin cups and sprinkle the remaining chocolate chips over the tops of the muffins. (When you do this your muffins end up with perfect hunks of chocolate right on top; very professional looking, I think).
6. Bake for 12- 15 minutes, or until lightly browned and a toothpick inserted in the center of a muffin comes out clean.
7. Cool for 10 minutes in the pan, then transfer the muffins to a wire rack to cool completely.
8. Serve, or store the muffins in an airtight container for up to 5 days.