

Pumpkin Chocolate Chip Muffins



The Ingredients

- 1 2/3 cup all purpose flour
- 1 cup granulated sugar
- 1 tbsp pumpkin pie spice
- 1 tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- 2 large eggs
- 1 cup plain pumpkin
- ½ cup (1 stick) butter, melted
- 1 cup mini chocolate chips

The Steps

1. Preheat oven to 350 degrees
2. Mix flour, sugar, pumpkin pie spice, baking soda, baking powder, and salt together until well combined
3. Mix eggs, pumpkin, and butter together in a separate bowl (do not overmix)
4. Mix the chocolate chips into the wet ingredients
5. Gently fold the dry ingredients into the wet ingredients until just combined
6. Spoon into mini muffin tins
7. Bake for 8-12 (depending on oven and size)
8. If using normal size muffins bake for 20-25 minutes
9. Enjoy with a Topsy Canyon wine!

