

Pumpkin Chocolate Chip Muffins

Sally makes these for her meeting of the Ladies of the Lake—a gathering of the neighborhood women.



Ingredients

- 1 3/4 cups flour
- 2 tsp. baking powder
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground cloves
- 1/2 tsp. salt
- 6 Tbsp. unsalted butter
- 1 1/3 cups light brown sugar
- 2 large eggs
- 1 1/3 cups pumpkin puree, 15 oz. can divided (not pie filling)
- 1 tsp. vanilla extract
- 1/2 cup chocolate bits

Equipment

- Muffin pan
- Muffin cups or non-stick spray
- Stand mixer
- Wire rack

Pumpkin Chocolate Chip Muffins:

☑	Description	Time (min)	
	Preheat oven to 350 degrees		
	Line muffin pan with paper cups or spray with non-stick spray	1	20
	Whisk together 1 3/4 cups flour, 2 tsp. baking powder, 1 tsp. cinnamon, 1/2 tsp. ginger, 1/4 tsp. nutmeg, 1/4 tsp. cloves, 1/2 tsp. salt	2	
	Using a stand mixer, cream 6 Tbsp. butter with 1 1/3 cups brown sugar until light and fluffy	2	
	Add eggs one at a time to butter mixture	1	
	Add the 1 1/3 cup pumpkin and 1 tsp. vanilla to the butter and eggs and mix	1	
	Stir in the dry ingredients, mixing until just combined without over-mixing	1	
	Stir in 1/2 cup chocolate bits	1	
	Spoon batter into muffin pan to fill each 3/4 full	2	
	Bake until toothpick comes out with crumbs	20	
	Cool muffins in a wire rack	10	
	Total	51	