



PUMPKIN SPICE MUFFINS WITH CHOCOLATE CHIPS

These muffins are perfect for Fall and kids who "aren't too sure about pumpkin" will love the addition of chocolate chips.



Yield: 12 muffins

Total Time: 45 min

INGREDIENTS:

For the Muffins

- 3/4 cup unsalted butter, melted and cooled slightly
- 1/2 cup granulated white sugar
- 1/2 cup brown sugar
- 2 eggs, lightly beaten
- 1 cup canned pumpkin puree, not pumpkin pie filling
- 2 Tablespoons milk
- 2 teaspoons vanilla extract
- 1 1/4 cups all purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon ground cinnamon
- 1 cup semi-sweet chocolate chips

TOOL BOX



Mixing bowl
Measuring tools
Spatula
Muffin pan
Cupcake liners
Oven

What are the spice in PUMPKIN PIE SPICE?

ground cinnamon, nutmeg,
ginger, cloves, and allspice.



PREPARATION:

1. Preheat oven to 375 degrees Fahrenheit. Line a 12-count muffin pan with liners or grease with nonstick cooking spray. Set aside.
2. Combine melted butter, granulated sugar, and brown sugar in a large bowl and stir to combine.
3. Stir in the beaten eggs, then add the pumpkin purée, milk, and vanilla extract and stir well to combine.
4. In a separate medium bowl, whisk together the all purpose flour, baking soda, salt, pumpkin pie spice, and cinnamon.
5. Add the dry ingredients into the wet ingredients and gently stir until just combined; do not overmix. Fold in the chocolate chips.
6. Evenly pour batter into prepared muffin cups. Add a few extra chocolate chips to the tops of the muffins, if desired. Bake for 17-22 minutes in the preheated oven until a toothpick inserted in the center comes out clean. Allow muffins to cool in the muffin pan for a few minutes before transferring to a cooling rack to cool completely.

HOW KIDS CAN HELP:

- Measure ingredients
- Crack eggs
- Stir the batter
- Help clean up

MAKE YOUR OWN
PUMPKIN SPICE!



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HOW WOULD YOU MAKE THIS DIFFERENT NEXT TIME?

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