

Pumpkin Chocolate Chip Muffins

Ingredients:

2 eggs
1 c. sugar
3/4 c. oil
1 1/2 c. all purpose flour
1 t. baking soda
1/2 t. baking powder
1 t. ground cinnamon
1/4 t. ground nutmeg
1/4 t. ground ginger
1/2 t. vanilla extract
1/4 t. salt
1 c. semisweet chocolate chips
1/4 c. mini chocolate chips

Directions:

1. Preheat oven to 40 degrees. Place paper liners in 12 cup muffin tin.
2. Place eggs, sugar, pumpkin puree and oil in a bowl. Wisk until smooth.
3. Add flour, baking soda, baking powder, spices, vanilla extract and salt to the bowl. Stir until combined.
4. Fold in 1 cup of chocolate chips.
5. Divide the batter evenly among the 12 muffin cups and sprinkle mini chocolate chips over the tops of the muffins.
6. Bake for 15 minutes or until muffin comes out clean.
7. Cool for 5 minutes in pan and transfer to a wire rack to cool completely.

