

Pumpkin Chocolate Chip Muffins

Ingredients

2 c Sugar
1/4 c Unsalted Butter (softened)
1/2 c Vegetable Oil
15 oz Pumpkin Puree
4 Eggs
3 1/3 c Flour
3 t Ground Cinnamon
1 1/2 t Ground Ginger
3/4 t Ground Nutmeg
3/4 t Ground Cloves
2 t Baking Soda
1/2 t Baking Powder
1/2 t Salt
1 1/2 c Semi-Sweet Chocolate Chips

Instructions

- 1.Preheat oven to 350°
- 2.In a large bowl cream together sugar, softened butter and oil. Add pumpkin and eggs. Mix until completely combined
- 3.In a medium bowl sift flour, cinnamon, ginger, nutmeg, cloves, baking soda, baking powder and salt together.
- 4.Slowly add dry mixture to creamed mixture and mix until combined.
- 5.Fold in chocolate chips to combine.
- 6.Fill muffin tins 2/3 full and bake at 350° for 20 minutes. If doing mini muffins, reduce cooking time to 11-12 minutes.
- 7.Remove from tins and let cool on a cooling rack.