

Pumpkin Choco-Chip Muffins

Chef Jenn Magrey

Ledyard Winter Farmers Market

1 stick butter

¼ cup brown sugar

1 cup canned pumpkin not pumpkin pie filling

½ cup pure maple syrup (or honey)

¼ cup milk - dairy, almond, etc.

2 large eggs

1 teaspoon vanilla extract

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

1 tablespoon pumpkin pie spice OR 1 ½ teaspoons cinnamon, 1 teaspoon allspice, ½ teaspoon nutmeg, and ¼ teaspoon cloves

1 ½ cups whole wheat PASTRY flour (all-purpose white flour can be used but I use whole wheat PASTRY flour) Bobs Redmill is best!

½ cup chocolate chips - I like to use mini chocolate chips and *a few more for the tops*

Preheat oven to 350 degrees - Spray a muffin tin with cooking spray or line with parchment liners.

Melt the butter in the microwave. Pour the melted butter into a large mixing bowl and add the brown sugar. Whisk to combine. Add the pumpkin, pure maple syrup, and milk to the bowl. Whisk in the eggs and vanilla extract.

Add the baking soda, baking powder and salt and whisk until well combined.

Whisk in the pumpkin pie spice. Using a rubber spatula, mix in the flour and chocolate chips. Be careful to not over mix the batter. Let the batter rest for 5 minutes.

Scoop batter into the prepared muffin pan ...d a few more chocolate chips to the tops of the muffins if desired.

Bake muffins for 15-18 minutes, until a tester inserted into the center of a muffin comes out clean. Let muffins cool in the pan for 10 minutes and then transfer to a wire rack to cool completely.

If desired, combine:

1/3 cup brown sugar

1 tsp cinnamon

1/3 cup butter melted

1/2 cup flour

Mix together in a bowl and sprinkle this crumb mixture on top of batter before you place in oven to make a pumpkin crumb muffin