



Long Livo

Pumpkin Chocolate Chip Muffins

15 min

Prep time

12

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 3/4 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 2 tsp ground cinnamon
- ☐ 1/2 tsp ground nutmeg
- ☐ 1/2 tsp ground ginger
- ☐ 1/2 cup unsalted butter, softened
- ☐ 3/4 cup brown sugar
- ☐ 2 large eggs, room temperature
- ☐ 1 cup pumpkin puree (canned or fresh)
- ☐ 1/2 cup milk
- ☐ 1 tsp vanilla extract
- ☐ 1 cup semi-sweet chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
- 2 In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger; set aside.
- 3 In a large bowl, cream the softened butter with brown sugar until fluffy. Add eggs one at a time, mixing gently.
- 4 Stir in pumpkin puree, milk, and vanilla until just combined. Fold in the dry ingredients until the batter is speckled, then fold in the chocolate chips.
- 5 Spoon batter into the liners, filling each about three-quarters full. Sprinkle a few extra chips on top for a glossy finish.
- 6 Bake for 18-22 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Let cool in the pan for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal

Calories

3 g

Protein

30 g

Carbs

9 g

Fat

Tips & notes

- If batter looks too thick, add a tablespoon of milk.
- For extra moisture, replace half the butter with applesauce.
- These muffins freeze well; reheat gently before serving.