



Chocolate Chip Pumpkin Spice Muffins

Ingredients

- 1 3/4 cups of unbleached all-purpose flour
- 2 tsp pumpkin pie spice
- 1/4 tsp ground nutmeg
- 1 tsp baking soda
- 1 tsp baking powder
- 3/4 tsp salt
- 2 sticks of room temperature unsalted butter, divided and room temperature 1 1/4 cup sugar
- 3 large eggs
- 1 cup of canned pumpkin, not canned pumpkin pie filling
- 1 tsp vanilla extract
- 1/3 cup milk (whole is preferred, but use what you have)
- 1 cup semi-sweet chocolate chips

Instructions

Step 1: Preheat oven to 350 degrees F. Prepare a 9x5x2 1/2-inch loaf pan by applying a layer of softened butter with 1/2 stick of butter and a layer of flour over the butter.

Alternatively, you can coat the pan with a non-stick cooking spray. If making muffins, fill a muffin tin with muffin liners or spray or butter the muffin tin without the liners.

Step 2: Combine the flour, pumpkin pie spice, nutmeg, baking powder, baking soda, and salt in a medium bowl.

Step 3: Mix the 1 1/2 sticks of the butter and sugar in a separate large bowl until they appear lighter in color. An electric mixer will make this step a lot easier. Add the eggs to the sugar mixture one at a time. Add the pumpkin and vanilla.

Step 4: Add the dry ingredients and the milk alternatingly. Mix until the ingredients are thoroughly combined, but do not overmix. Mix in the chocolate chips.

Step 5: Pour batter into the prepared loaf pan or muffin tins. Bake until a cake tester inserted in the center comes out clean—approximately 55 minutes for a loaf and 18-20 minutes for muffins. Let cool in the pan for at least 10 minutes, then turn out the loaf or muffins onto a wire rack and cool completely.

Note:

Store at room temperature, wrapped in plastic for up to three days.