

Pumpkin Chocolate Chip Muffins



Step-by-Step Directions:

- ___ 1. Line TWO 12 count muffin tins with 15 muffin liners or spray 15 cups with cooking spray.
- ___ 2. Preheat oven to **400°F**.
- ___ 3. Open jar and remove bag of chocolate chips. Set aside chocolate chips.
- ___ 4. Pour remaining contents of jar into large bowl.
- ___ 5. Use whisk to combine dry ingredients and break up any large clumps.



Steps 4-5

- ___ 6. In separate Medium bowl, crack **2 Large Eggs**
- ___ 7. Pour **½ Cup Canola Oil** into bowl with eggs.
- ___ 8. Use can opener to open **can of pumpkin**.
- ___ 9. Empty can of **pumpkin** into bowl with eggs and oil using rubber spatula to help as needed.
- ___ 10. Use whisk to mix **wet ingredients** (eggs, oil, and pumpkin) together until well combined.



Step 6



Step 7



Step 10

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- ___ 11. Pour dry ingredients into wet ingredients.
- ___ 12. Stir **gently** with rubber spatula until most of dry spots disappear.
- ___ 13. Pour bag of **chocolate chips** into batter and gently mix in with rubber spatula until all dry spots are gone.
- ___ 14. Use cookie scoop to fill each muffin cup **almost to the top**



Steps 11-12



Step 13



Step 14

- ___ 15. After all cups are full, carefully place muffin pan on center rack of oven.
****Use your oven mitt****
- ___ 16. Set timer for **15 minutes**
- ___ 17. Carefully remove pan from oven using oven mitts.
- ___ 18. Test several muffins with toothpick. Muffins are done when toothpick comes out with just a few crumbs.
****IF toothpick has wet batter on it, replace pan in oven and bake 2-3 more minutes****
- ___ 19. When muffins are done, set muffin pan on wire rack and allow muffins to cool 10 minutes.
- ___ 20. Use fork to remove muffins from pan.
- ___ 21. Enjoy muffins warm or set muffins on wire rack to cool completely before storing in refrigerator.