

Cakewalk Baking

Thursday, October 3, 2013

Pumpkin, how I love thee



With the abundance of amazing summer fruit, I find it easy to avoid the cans of pumpkin puree in the pantry. But as peaches and plums start disappearing and the first chilly mornings arrive, I'm ready to make just about anything with pumpkin. Facing a serious craving, but with limited time and a sick kiddo in need of cheering, I needed a quick fix. These muffins are simple to make (no machinery needed!), super delicious and definitely pack a pumpkin punch.

Note: I use half whole wheat flour to give them a little more nutritional value, but you could easily use all AP. Also feel free to swap the chocolate chips with nuts or dried fruit.

Pumpkin chocolate chip muffins

- 1 1/2 cups AP flour
- 1 1/2 cups whole wheat flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp ground ginger
- 2 1/2 cups sugar
- 2 cups pumpkin puree (1lb 3 oz)
- 4 large eggs
- 2/3 cup canola oil
- 2 cup mini chocolate chips

Sift the dry ingredients together in a bowl. Combine the sugar, puree, eggs and oil together and mix until well combined (either with a mixer or by hand). Add the dry ingredients and then the chocolate chips. Scoop into muffin tins, about 3/4 full. Bake at 350 for 20-25 minutes



Cakewalk Baking at 9:22 PM

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