

Chocolate Chip Pumpkin Muffins

Ingredients

- 2 eggs (or egg replacement)
- 3/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 cup pumpkin puree
- 3/4 cup melted dairy-free butter
- 1 teaspoon vanilla
- 1 3/4 cup 1:1 gluten-free flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons pumpkin spice
- 1 cup dairy-free chocolate chips + extra for the top of the muffins

Directions:

1. Heat oven to 350 degrees and line muffin tin with liners. Spray liners with non-stick cooking spray
2. Mix the first 6 ingredients in a mixing bowl and combine with a hand-mixer
3. Add in the rest of the ingredients, minus the chips
4. Combine but do not over mix
5. Fold in the chocolate chips
6. Batter will be thick
7. Fill muffin tins to the top of the liner, slightly heaping
8. Add additional chocolate chips to the top and put them in the oven
9. Bake 20-25 minutes, or until a toothpick comes out clean
10. Transfer to a wire cooling rack and DEVOUR!