

Pumpkin Chocolate Chip Muffins

Directions:

- ___ 1. Using TWO 12 count muffin tins, line 15 cups with muffin liners **or** spray 15 cups with cooking spray.
- ___ 2. Preheat oven to **400°F**.
- ___ 3. In Large bowl, crack **2 Large Eggs**
- ___ 4. Use liquid measuring cup to measure $\frac{1}{2}$ **Cup Canola Oil**.
- ___ 5. Pour oil into bowl with eggs.
- ___ 6. Use liquid measuring cup again to measure $\frac{1}{4}$ **Cup Milk**.
- ___ 7. Pour milk into bowl with eggs and oil.
- ___ 8. Use can opener to open **can of pumpkin**.
- ___ 9. Empty can of **pumpkin** into bowl with eggs, oil, and milk (hint: use rubber spatula to scrape sides of can as needed).
- ___ 10. Use whisk to mix **wet ingredients** (eggs, oil, pumpkin, & milk) together until well combined.



Step 3



Step 4



Step 10

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- ___ 11. Open jar and remove bag of chocolate chips. Set aside chocolate chips.
- ___ 12. Pour remaining contents of jar into large bowl.
- ___ 13. Stir wet and dry ingredients together **gently** with rubber spatula until most of dry spots disappear.
- ___ 14. Pour bag of **chocolate chips** into batter and gently mix in with rubber spatula until all dry spots are gone.
- ___ 15. Use cookie scoop to fill each muffin cup **almost to the top**



Steps 12-13



Step 14



Step 15

- ___ 16. After all cups are full, carefully place muffin pan on center rack of oven.
****Use your oven mitt****
- ___ 17. Set timer for **15 minutes**
- ___ 18. Carefully remove pan from oven using oven mitts.
- ___ 19. 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**
- ___ 20. When muffins are done, set muffin pan on wire rack and allow muffins to cool 10 minutes.
- ___ 21. Use fork to remove muffins from pan
- ___ 22. Enjoy muffins warm or set muffins on wire rack to cool completely before storing in refrigerator.