Pumpkin Chocolate Chip Muffins

*Source:* Chef Scotty  
*Yield:* 24 muffins

2 cups pumpkin puree (see notes)  
1¼ cups canola oil  
2 cups sugar  
2 teaspoons vanilla extract  
4 eggs  
3 cups flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
2 teaspoons cinnamon  
½ teaspoon nutmeg  
1 teaspoon ground ginger  
1 teaspoon salt  
2 cups dark chocolate chips

1. In a large mixing bowl mix pumpkin, oil, sugar, vanilla and eggs until smooth.  
2. In a separate bowl, combine flour, baking soda and powder, cinnamon, nutmeg, ginger and salt.  
   Add to pumpkin mixture and mix thoroughly.  
3. Fold in chocolate chips.  
4. Fill paper-lined muffin tins ¾ full.  
5. Bake at 400°F for 16-18 minutes until a toothpick comes out clean.  
6. Let cool in the pan for 10 minutes before transferring to a cooling rack.

**Chef Scotty's Notes:**  
These are my all-time favorite muffins. I’ve been making these every fall for over 25 years. To make pumpkin puree, remove the stem from a sugar pumpkin and cut in half. Remove the seeds and place cut side down on a parchment lined baking sheet. Roast at 425°F for 30-40 minutes until the flesh is cooked through. Let sit until cool enough to handle and scoop the flesh out of the skin. Process the flesh in a food processor until smooth. Your pumpkin puree is ready to use in your favorite recipe, or freeze it for later.

WSU Clark County Master Food Preservers  
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Companion recipe to The Columbian Market Fresh Article Pumpkin published on October 28, 2017.  
For previous article recipes visit http://ext100.wsu.edu/clark/?p=8163