

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 $\frac{3}{4}$ 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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Food Preservation or Food Safety Questions?

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360-397-6060 ext. 5366 - Monday thru Friday

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>