

Choco Fever Dream

Pumpkin Chocolate Chip Muffins

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/2 tsp ground ginger
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 cup pumpkin puree (canned or fresh)
- [ ] 1/2 cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger; set aside.
3. In a large bowl, cream the softened butter with brown sugar until fluffy. Add eggs one at a time, mixing gently.
4. Stir in pumpkin puree, milk, and vanilla until just combined. Fold in the dry ingredients until the batter is speckled, then fold in the chocolate chips.
5. Spoon batter into the liners, filling each about three-quarters full. Sprinkle a few extra chips on top for a glossy finish.
6. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Let cool in the pan for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If batter looks too thick, add a tablespoon of milk.
- For extra moisture, replace half the butter with applesauce.
- These muffins freeze well; reheat gently before serving.