



Pumpkin Chocolate Chip Muffins

Ingredients:

- ¾ cup white sugar
- 1 Tbsp. vegetable oil or melted butter
- 3 Tbsp. butternut squash seed oil
- 2 eggs
- ¾ cup canned pumpkin
- ¼ cup water
- 1½ cups all-purpose flour
- ¾ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. ground cloves
- ½ tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- ¼ tsp. salt
- ¾ cup semisweet chocolate chips

Preheat the oven to 400 degrees F. Grease and flour muffin pan. Mix sugar, oils, eggs. Add pumpkin and water to mixture. In separate bowl mix together the flour, baking soda, baking powder, spices and salt. Add the dry ingredients to the wet mixture, stirring until just combined. Fold in chocolate chips. Fill muffin cups 2/3 full with batter using an ice cream scoop. Bake in preheated oven for 20 to 25 minutes. Let muffins cool in pan for 5 minutes, then flip out onto wire rack and cool for 10 minutes before serving. Makes 12 muffins.

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