



JOE ROTELLA'S PUMPKIN CHIP MUFFINS

A delicious pumpkin treat!

Pumpkin Chip Muffins

Makes 12 regular or 48 miniature.

- 1-2/3 c. whole wheat flour (white flour works well too)
- 1 c. sugar
- 1 tbsp. pumpkin pie spice
- 1 tsp. baking soda
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 2 lg. eggs
- 1 c. plain pumpkin (half of 1 lb. can)
- 1/2 c. (1 stick) melted butter
- 1/2 to 1 cup slivered or blanched almonds or flaked sweetened coconut
- 1 c. (6 oz.) chocolate chips

Mix dry ingredients in large bowl.

In another bowl whisk until well blended: eggs, pumpkin and butter.

Stir in almonds and chocolate chips.

Pour over dry ingredients and fold in until just moistened.

Grease muffin cups or use paper baking cups.

Bake at 350°F for 20 to 25 minutes.

Make 1 or 2 days ahead for best flavor.

