

Amy's Pumpkin Chocolate Chip Muffins

This recipe was lovingly modified and perfected and released by Amy once her kids gave it a taste test top rating!

Ingredients:

¼ cup maple syrup
¼ cup brown sugar
2 eggs
¼ cup applesauce
1 tbsp vegetable oil
¾ cup canned pumpkin
3 tablespoons water
1½ cups whole wheat flour
¾ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon ground cloves
½ teaspoon ground cinnamon
¼ teaspoon salt
¼ teaspoon ground nutmeg
½ cup semisweet chocolate chips

Directions:

1. Preheat the oven to 400F (200C). Grease and flour muffin pan or use paper liners.
2. Mix sugar, oil, eggs. Add pumpkin and water. In separate bowl mix together the baking flour, baking soda, baking powder, spices and salt. Add wet mixture and stir in chocolate chips.
3. Fill muffin cups 2/3 full with batter. Bake in preheated oven for 20 to 25 minutes (12 to 15 minutes for mini-muffins).