

## Chocolate-Pumpkin Muffins

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By: Chef Dan Eaton

### INGREDIENTS:

- 1 stick unsalted butter, room temperature
- 1 1/2 cups light brown sugar
- 3 large eggs
- 2 cups pumpkin puree
- 3 cups all-purpose flour
- 2 Tbs baking powder
- 1 tsp kosher salt (or 1/2 tsp table salt)
- 1/2 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground allspice
- 1/4 tsp ground nutmeg
- 1 cup semi-sweet chocolate chips

### PROCEDURE:

Pre-heat the oven to 350 degrees. Use a large mixing bowl to cream the butter and light brown sugar.

Add the eggs and pumpkin puree and mix that up until it's well combined.

For the dry ingredients, use another mixing bowl to combine the all-purpose flour, baking powder, salt, cinnamon and ginger, allspice and nutmeg.

Fold the dry ingredients into the wet ingredients and, last but not least, add 1 cup of semi-sweet chocolate chips.

Line 12 muffin cups with paper liners and divide the batter into those. Place them on the center rack of the oven and let them bake for 35 minutes. Spin them around once while they're in the oven and use a toothpick to check for doneness.

### HINTS:

1 15-ounce can of pumpkin puree is not quite 2 cups but, if that's what you have, that's close enough. Otherwise you'll have pumpkin puree left over if you use a larger can like I did.