

Recipe Name Chocolate Pumpkin Muffins – 1 dozen

Ingredients: 1 $\frac{3}{4}$ cups (217 g) King Arthur Gluten Free Measure for Measure Flour (If using a GF all-purpose flour without xanthan gum, add $\frac{1}{2}$ tsp. xanthan gum to recipe)
3 large eggs
2 Tbsp. 100% pure Maple Syrup
1 can (425g) organic pumpkin puree
1 cup coconut sugar
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 Tbsp. cacao powder
 $\frac{3}{4}$ cup chocolate chips (I prefer Pascha Organic which are GF and DF, for sugar free I prefer Lilly's)
2 tsp. pumpkin pie spice
8 Tbsp. vegan butter (I prefer Myoko's), softened

Directions

1. Preheat oven to 375 degrees. Grease a 12-cup muffin pan or line the pan with liners and grease the liners
2. In a medium sized bowl, whisk the eggs, pumpkin and maple syrup until smooth and set aside.
3. In a large bowl, mix the flour, coconut sugar, baking powder, salt and pumpkin pie spice. Add the softened butter and mix with an electric mixer until evenly crumbly (like coarse sand)
4. Add the egg mixture, $\frac{1}{3}$ at a time, beating well with the electric mixer after each addition. Then beat for 1-2 minutes until the mixture is fluffy.
5. Remove 1 cup of batter from bowl and return to the medium sized bowl used earlier. Add the cacao powder and fold gently until fully incorporated.
6. Gently fold chocolate chips into pumpkin batter.
7. Using a $\frac{1}{4}$ cup scoop, place one level scoop of the pumpkin batter into each muffin cup. Top with 1 Tbsp. of the chocolate batter. Use a toothpick or thin knife to gently swirl the two batters together. Do not swirl too much or you will mix them instead of swirling.



RECIPE

8. Bake the muffins for 22 – 25 minutes, until the middle springs back when lightly touched. Remove from the oven and let rest for 5 minutes before removing from the pan. Best served warm.