

Pumpkin Chocolate Chip Muffins

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1 + 2/3 cups all purpose flour
1 cup granulated sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
2 large eggs
1 cup plain pumpkin (~1/2 of a 1# can)
1/2 cup (1 stick) butter (melted)
1 cup chocolate chips
1/2 cup almonds (sliced, unblanched, optional)

Preheat 350F

Put almonds on baking sheet until lightly browned.

Cool almonds

Grease muffin pan or use baking cups.

In a large bowl, thoroughly mix flour, sugar, pie spice, baking soda, baking powder, and salt.

Break eggs into another bowl.

Add pumpkin & butter, whisking until blended

Stir in chocolate chips and almonds.

Pour over dry ingredients, folding in with rubber spatula until dry ingredients are moistened.

Scoop evenly into muffin cups.

Bake 20~25 minutes or until puffed and springy to the touch in the center.

Allow to cool on rack.