

Pumpkin muffins

recipe: Kelsey Siemens www.the-farmersdaughter.com

yields: 10-12 muffins

ingredients

3/4 cup (150 g) granulated sugar

1/2 cup (113 g) salted butter, softened

2 eggs

1 cup (240 g) pumpkin puree

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp ground cinnamon

1/4 tsp ground ginger

1/4 tsp salt

2 cups (250 g) all-purpose flour

1/2 cup chocolate chips

topping:

coarse sugar

chocolate chunks (I used Lindt milk chocolate wafers that I found at Gourmet Warehouse)



to make the muffins

Preheat the oven 350 degrees F. Grease every other cavity in 2 muffins tins (or grease all cavities in 1 tin if you prefer), and set aside. **I like to bake my muffins in every other cavity as they get a bit more rise, but it's not necessary!*

In a large mixing bowl, mix the butter and sugar together on high, creaming them for 2-3 minutes until light and fluffy. Add in the eggs, one at a time, mixing on medium speed until combined. Add the pumpkin puree and mix on low until combined. Use a spatula to scrape the sides and bottom of the bowl to ensure everything is incorporated.

In a separate bowl, whisk together the dry ingredients: baking powder, baking soda, cinnamon, ginger, salt, and flour. Add dry ingredients to the wet, and mix on low until almost fully combined. Add the chocolate chips, and finish mixing by hand with a spatula until combined.

Transfer the muffin batter into the prepared pan, filling the cavities about 3/4 full. Sprinkle the tops with coarse sugar if desired. Transfer pans to the oven.

Bake muffins for 15-17 minutes, rotating halfway through. I add a chocolate chunk on top when I rotate the pans halfway through baking, gently pressing it into the rising batter. This can be done before they go into the oven, but sometimes the chocolate may slide off and burn on the pan as it rises.

Muffins are done when an inserted toothpick comes out cleanly. Remove from the oven and let cool for about 5 minutes before transferring muffins to a cooling rack.

tips:

- to easily fill the muffin tins, I use a large cookie scoop to transfer equal amounts of batter in each one.
- sprinkling coarse sugar on top adds sparkle and a bit of crunch, but can be skipped with no consequence. When looking to purchase, look for “coarse sugar” or “decorating sugar”.
- Muffins freeze very well, and can be kept for several months in an airtight container in the freezer.