

## Pumpkin Chocolate Chip Muffins

### *Ingredients:*

- 2 cups pumpkin puree
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 cup Greek yogurt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/4 tsp pumpkin pie spice
- 1/4 tsp kosher salt
- 2 cups all-purpose flour
- 1 1/4 cups semisweet chocolate chips, plus extra for topping



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### *Instructions:*

1. **Preheat & Prep:** Preheat oven to 350°F (175°C). Grease the top surface of a 2 12-cup muffin tin (to prevent sticking around the edges), and line each cavity with paper liners.
2. **Mix Wet Ingredients:** In a large mixing bowl, whisk together the pumpkin puree, granulated sugar, brown sugar, melted butter, eggs, vanilla extract, and Greek yogurt until smooth and well combined.
3. **Add Leavening & Spice:** Add the baking powder, baking soda, pumpkin pie spice, and salt to the wet ingredients, whisking to blend.
4. **Incorporate Dry Ingredients:** Add the flour and whisk until just combined, stopping when the flour is about halfway mixed in.
5. **Fold in Chocolate Chips:** Gently fold in the chocolate chips (measuring those with your heart) with a rubber spatula, ensuring the batter is fully combined without overmixing.
6. **Fill Muffin Liners:** Divide the batter evenly among the 24 muffin liners, filling each one to the top. Sprinkle a few extra chocolate chips on top of each muffin for added sweetness and visual appeal.
7. **Bake:** Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean or with just a few moist crumbs.
8. **Cool & Enjoy:** Allow muffins to cool in the tin for 5 minutes, then transfer to a cooling rack. These muffins are best enjoyed warm for a cozy, chocolatey treat!