

Pumpkin Molasses Chocolate Chip Muffins

Sally makes these for her meeting of the Ladies of the Lake—a gathering of the neighborhood women. The molasses and whole wheat make them dark and delicious.



Ingredients

- 1 1/4 cups flour
- 1 cup whole wheat flour
- 2 tsp. ground cinnamon
- 1 1/2 tsp. ground ginger
- 1 1/2 tsp. baking soda
- 1/2 tsp. ground nutmeg
- 1/2 tsp. ground allspice
- 1/4 tsp. salt
- 1 cup light brown sugar
- 1 cup pumpkin puree (not pie filling)
- 1/3 cup soy milk
- 1/3 cup vegetable oil
- 1/4 cup molasses
- 2 large eggs
- 1 tsp. vanilla extract
- 1 cup chocolate bits

Equipment

- Muffin pan
- Muffin cups or non-stick spray
- Wire rack

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☑	Description	Time (min)	
	Preheat oven to 400 degrees		
	Line muffin pan with paper cups or spray with non-stick spray	1	15
	Whisk together 1 1/4 cups flour, 1 cup whole wheat flour, 2 tsp. cinnamon, 1 1/2 tsp. ginger, 1 1/2 tsp. baking soda, 1/2 tsp. nutmeg, 1/2 tsp. allspice, 1/4 tsp. salt	2	
	In another bowl, combine 1 cup brown sugar, 1 cup pumpkin, 1/3 cup soy milk, 1/3 cup vegetable oil, 1/4 cup molasses, 2 eggs, 1 tsp. vanilla	2	
	Pour liquid into the dry ingredients and mix until just combined	1	
	Fold in 1 cup chocolate bits	1	
	Spoon batter into muffin pan to fill each 3/4 full	2	
	Bake until toothpick comes out with crumbs	15	
	Cool muffins in a wire rack	10	
	Total	40	