

*chocolate chip
pumpkin mini*
MUFFINS



INGREDIENTS

MUFFINS

- 3/4 C.** FLOUR
- 1/2 TSP.** BAKING SODA
- 1/4 TSP.** BAKING POWDER
- 1/4 TSP.** SALT
- 1/4 TSP.** CINNAMON
- 1/4 TSP.** CLOVES
- 1/2 C.** CANNED PUMPKIN
- 3/4 C.** SUGAR
- 1/4 C.** VEGETABLE OIL
- 1** EGG, BEATEN
- 1/4 TSP.** VANILLA
- 1/4 C.** CHOCOLATE CHIPS

STREUSEL TOPPING

- 1 1/4 TBL.** BROWN SUGAR
- 1 TBL.** FLOUR
- 1/8 TSP.** CINNAMON
- 1/2 TBL.** BUTTER, SOFTENED

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INSTRUCTIONS

1. Take all dry muffin ingredients, excluding chocolate chips, and mix them together in a bowl.
2. In a separate bowl, combine all wet ingredients and stir.
3. Mix together dry mixture and wet mixture and stir until smooth.
4. Add chocolate chips and stir.
5. Line muffin tin with liners and then scoop batter into each liner.
6. To make Streusel Topping, mix together room temperature butter, brown sugar, cinnamon, and flour until it is a crumbly texture.
7. Sprinkle a little of the topping on each muffin.
8. Place in the oven at 350°F for 10-12 minutes and enjoy!