

Best Ever Pumpkin Chocolate Chip Muffins: Moist, Spiced & Delicious

Pumpkin Chocolate Chip Muffins



OVEN
375°F

TIME
10-12 min

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INGREDIENTS

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 cup (1 stick) unsalted butter, melted
- 1 cup canned pumpkin puree (not pumpkin pie filling)
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips

DIRECTIONS

1. Let's get these delightful muffins into the oven!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners, or grease and flour the cups if not using liners.
3. Combine : Dry Ingredients: In a medium-sized bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves. Make sure they are well combined to ensure even leavening and spice distribution.
4. Combine : Wet Ingredients: In a separate large bowl, mix together the melted butter, canned pumpkin puree, granulated sugar, brown sugar, eggs, and vanilla extract. Whisk until all the wet ingredients are thoroughly combined and smooth.
5. Combine : Wet and Dry: Gradually add the dry ingredients mixture to the wet ingredients. Stir with a spoon or spatula until just combined. Be careful not to overmix the batter; a few lumps are okay. Overmixing can lead to tough muffins.
6. Fold in : Chocolate Chips: Gently fold in the chocolate chips until they are evenly distributed throughout the batter.
7. Fill : Muffin Cups: Divide the batter evenly among the prepared muffin cups, filling each about two-thirds full.
8. Bake: Bake for 18-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. The tops should be golden brown and spring back when lightly touched.
9. Cool: Allow the muffins to cool in the muffin tin for

5 minutes before carefully transferring them to a wire rack to cool completely. This helps prevent them from getting soggy bottoms.

10. Enjoy: Once cooled, enjoy your delicious Pumpkin Chocolate Chip Muffins as a tasty fall treat!

SWAPS & NOTES

This recipe is quite forgiving and offers room for delicious variations: Flour: For a slightly healthier twist, you can swap up to half of the all-purpose flour for whole wheat flour.

Gluten-free 1:1 baking flour can also be used.

Spices: If you don't have individual spices, you can use 2 teaspoons of pumpkin pie spice blend in place of the cinnamon, nutmeg, and cloves.

Pumpkin Puree: Be sure to use 100% pure pumpkin puree, not pumpkin pie filling, which is already sweetened and spiced.

TIPS FOR SUCCESS

Don't Overmix: This is crucial for tender muffins.

Mix dry into wet just until no streaks of flour remain.

Room Temperature Eggs: While butter is melted, having eggs at room temperature helps them incorporate more smoothly into the batter.

Measure Flour Correctly: Spoon flour into your measuring cup and level it off with a straight edge (like a knife) rather than scooping directly from the bag.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-ever-pumpkin-chocolate-chip-muffins-moist-spiced-delicious/>