

Pumpkin chocolate chip muffins (gluten free)

1 egg

1 cup pumpkin puree

1 cup almond milk

½ cup brown sugar

1 tsp vanilla extract

1 tsp baking powder

½ tsp baking soda

¼ tsp salt

1 tsp cinnamon

1 tsp pumpkin spice

1 ½ cup gluten free flour (Bobs Red Mill)

1/3 cup 60 % cocoa chips

Preheat oven to 375 degrees and line muffin tin with liners (I prefer the silicon liners). Add pumpkin puree, milk, brown sugar, vanilla extract and stir. Then add cinnamon and pumpkin spice and whisk. Add the flour and stir. Add chocolate chips and stir. Put ¾ mixture in each liner and bake for 22-28 minutes until golden brown and toothpick inserted in center comes out clean. Let rest in pan for 5 min. Makes approximately 12 muffins. *These are very moist and dense muffins due to being gluten free. If you prefer a crumbly muffin use half whole wheat flour and half all purpose flour.*