

Sarah's Pumpkin Chocolate Chip Muffins

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Combine the following dry ingredients and set aside:

- 3½ cups Soft White Pastry Flour
- 1 cup organic sugar or sweetener of your choice
- 1 teaspoon baking powder & maple powder
- 2 teaspoon baking soda
- 1½ teaspoon pink salt
- ½ teaspoon ground cloves and nutmeg
- 1 teaspoon ground cinnamon

Blend together the following wet ingredients:

- 1 cup olive oil or coconut oil
- 1 29 oz can of pumpkin
- 1½ cups unsweetened applesauce
- 4 eggs

Combine the wet and dry ingredients together. Then add 1½ cups chocolate chips.* Spoon into muffin tins and bake at 350° for about 15-20 minutes

*substitute dried cranberries for chocolate chips!