



Category (Breads)

Easy Pumpkin Chocolate Chip Muffins

Submitted by (Aundrea Carlson)

<p><u>Recipe</u></p> <p>2 spice cake mixes 1 30-oz. can pumpkin 1 12-oz. bag of semi-sweet chocolate chips</p> <p>Preheat oven to 350. Combine cake mixes and pumpkin. Add in chocolate chips. Spoon mixture into lined muffin tins. This can make as many as 48 muffins or as few as 36, just depending on how full the tins are filled. These really don't rise very much, so you can fill the tins pretty full. If aesthetics are a concern, keep in mind that how they look going into the oven is very much what they will look like coming out of the oven. So a cookie scoop works great to keep things on the prettier side.</p> <p>Bake for 22-25 minutes or until a toothpick inserted in the middle of one of the muffins comes out clean.</p>	<p><u>Grocery List</u></p> <p>2 spice cake mixes 1 30-oz. can pumpkin 1 12-oz. bag of semi-sweet chocolate chips</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>These are so fast, easy and yummy! Three ingredients - doesn't get much easier than that! I've whipped these up several times already in the last month and they are always a hit. One tip: using a full bag of chocolate chips in this recipe is pretty generous, so if you want to scale back the sugar, feel free to use less. Also, FYI: I read that making them without any chocolate chips makes them only 1 Weight Watchers point, just in case you care about that kind of thing 😊</p>