



PUMPKIN PIE CHOCOLATE MUFFINS

Season: winter (or all year, if using frozen pumpkin)
From the garden: pumpkin, eggs
Type: snack, dessert
Difficulty: easy
Country of origin: USA
Serves: 12 mini muffins
Source: lifestyle block magazine

Equipment

- *2 x mixing bowl
- *whisk
- *measuring cup
- *measuring spoon
- *spatula
- *mini muffin tray

Ingredients

- * $\frac{1}{2}$ cup cooked, mashed pumpkin
- *3 tbsp vegetable oil
- *1 egg
- * $\frac{1}{4}$ cup yogurt
- * $\frac{1}{3}$ cup brown sugar
- * $\frac{1}{3}$ cup plain flour
- *3 tbsp almond meal
- *3 tbsp cocoa
- * $\frac{1}{2}$ tsp mixed spice
- * $\frac{1}{2}$ tsp powdered ginger
- * $\frac{1}{2}$ tsp cinnamon
- * $\frac{1}{4}$ tsp nutmeg
- * $\frac{1}{2}$ tsp baking powder
- * $\frac{1}{4}$ tsp baking soda
- * $\frac{1}{3}$ cup little chocolate melts
- *non-stick oil spray

Method

- 1. Preheat oven to 180 degrees.**
- 2. spray muffin tray with oil spray**
- 3. mix the first 4 “wet” ingredients together in a bowl using a whisk**
- 4. in another bowl mix the rest of the ingredients together**
- 5. add the dry mix to the wet mix and combine**
- 6. pour into the muffin tray. you might need more than one tray**
- 7. put in the oven and bake for 15 min.**
- 8. let them cool a bit and dust with icing sugar (optional).**

Notes: *these muffins are based on an american favorite, pumpkin pie.*

Skills: *measuring*