

Pumpkin Chocolate Muffins

This dense, moist chocolate muffin contains canned pumpkin (or purée), the secret ingredient that binds the ingredients together for a tasty, satisfying treat.

Makes: 24 muffins

Ingredients

- 1 cup whole wheat flour
- 1 cup all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup cocoa powder
- 1 can pumpkin
- 1 cup water
- $\frac{1}{2}$ cup chocolate chips



Directions

1. Preheat the oven to 350°F.
2. Whisk all the dry ingredients together in a large bowl.
3. Combine the pumpkin and water in a bowl.
4. Fold the wet ingredients into the dry ingredients until just combined; then fold in the chocolate chips.
5. Place batter into 24 lightly greased muffin tins and bake for 10-12 minutes.

Recipe from: *With Veggies, More Matters!*, Michigan State University Extension - Midland County, adapted by the Food and Nutrition Administration.

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