



# Chocolate Chip Pumpkin Muffins

All the flavors of fall packed into one little muffin! If you love pumpkin pie, chocolate, & almonds these muffins are for you.

## Ingredients

- 1/2 C Slivered Raw Almonds
- 1 C All Purpose Flour
- 2/3 C Almond Flour
- 1 C Sugar
- 1 T Pumpkin Pie Spice
- 1 t Baking Soda
- 1/4 t Baking Powder
- 1/4 t Salt
- 2 Large Eggs
- 1 C Plain Pumpkin
- 1/4 C Safflower Oil
- 1/4 C Unsweetened Applesauce
- 1 C Semi-Sweet Chocolate Chips

## Instructions

1. Heat oven to 350 degrees.
2. Place almonds on a dry baking sheet and bake for about 5 minutes or until lightly golden.
3. Grease muffin tin or use baking cups.
4. Mix together: both flours, sugar, pumpkin pie spice, baking soda, baking powder & salt in a large bowl.
5. Lightly beat eggs in another bowl.
6. Add pumpkin, oil and apple sauce & mix until blended.
7. Stir in chocolate chips and almonds.
8. Add wet mixture to dry mixture and stir until just combined.
9. Scoop evenly into muffin cups.
10. Bake 20-25 minutes or until golden brown & a pick comes out clean.