



Pumpkin Chocolate Chip Muffins

Make these super easy muffins with your kids. Don't forget to put chocolate chips on top!

Yield: 12 regular size muffins, or 8 extra large

Ingredients

- 3 eggs
- ½ cup butter, melted
- ¾ cup milk
- 1 (16 oz) bag [Pamela's Pumpkin Bread Mix](#)
- ⅓ cup mini chocolate chips
- 3 tablespoons mini chocolate chips, for muffin tops

Directions

Preheat oven to 350° with rack in center of oven. Line muffin tins with paper liners and spray with nonstick cooking spray; set aside.

Whisk together eggs, butter, and milk in a medium bowl. Add Pumpkin Bread Mix and mix until completely incorporated. Stir in ⅓ cup mini chocolate chips. Use an ice cream scoop to distribute batter evenly among the muffin cups. Sprinkle tops with remaining 3 tablespoons mini chocolate chips.

Bake about 18-24 minutes for regular size muffins or 30 minutes for extra-large muffins, or until toothpick inserted near center of muffin comes out clean.

NOTE: To make extra-large muffins in a regular muffin tin, use extra-large or jumbo paper liners.

An ice cream scoop makes muffins with smooth rounded tops. If not using a scoop, use a spoon to distribute batter evenly among the muffin cups, smoothing irregular tops as necessary with dampened fingers.

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