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## Pumpkin Patch Chocolate Chip Muffin Recipe

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### PUMPKIN PATCH CHOCOLATE CHIP MUFFIN RECIPE

#### Ingredients

- 1 cup canned pumpkin
- 1/2 cup Cherchies® Apple Butter Spread
- 1/2 cup water
- 1/4 cups sugar
- 2 eggs
- 1 2/3 cups flour
- 1 teaspoon (tsp) cinnamon
- 1 teaspoon (tsp) baking soda
- 1/2 teaspoon (tsp) baking powder
- 1/2 teaspoon (tsp) salt
- 1/4 teaspoon (tsp) nutmeg
- 1/4 teaspoon (tsp) ground cloves
- 1 cup chocolate chips

#### Preparation

1. Preheat oven to 350 degrees.
2. In a mixing bowl, combine the pumpkin, Cherchies® Apple Butter Spread, sugar, water, and eggs. Beat until well mixed. Set aside.
3. In a separate bowl, combine the flour, cinnamon, baking soda, baking powder, salt, nutmeg, and cloves.
4. Slowly add the pumpkin mixture to the dry ingredients, stirring until just combined. Stir in chocolate chips. Spoon the batter into a 12 cup muffin tin, lined with paper baking cups.
5. Bake the muffins for 25 minutes or until muffins are cooked. Insert a toothpick and if the toothpick comes out clean, the muffins are done! Cool for at least 10 minutes, then serve them plain, buttered or with cream cheese. Serve warm. Enjoy! Yield: 12 muffins



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