

Pumpkin Chocolate Chip Muffins

Preheat oven to 350°F

In a large bowl combine:

½ C garfava flour

1 C tapioca flour

¾ C sugar

2 tsp ground cinnamon

Dash of ground cloves

Dash of ground ginger

½ tsp baking soda

1 Tbsp baking powder

1½ tsp xanthan gum

In a separate bowl, combine:

6 Tbsp hot water mixed with

4 tsp *Egg Replacer*™ (or 2 eggs)

¾ C GFCF mini-chocolate chips

1 can of pumpkin (15 oz.)

1 (½ C) stick GFCF margarine, melted
or ½ C oil

Use either greased muffin tins or paper baking cups. Pour liquid ingredients over dry ingredients and mix until just moistened. Fill muffin tins 2/3 full. Bake 20 to 25 minutes for regular size muffins, or 12 to 16 minutes for mini muffins—until puffed and springy to touch in the center. Makes 12 regular or 48 mini muffins.



From the Author

These are a delightful treat for parties! I have taken these muffins to many gatherings and they are devoured by both children and adults.

They are sweet enough to be a dessert, but they can also be used for breakfast!

It is one way to get pumpkin into your children. Mini-muffin tins work very well for this recipe.

These muffins freeze well.

