

Pumpkin/Sweet Potato Chocolate Chip Muffins - from The Frugal Girl
makes 36

- 4 eggs
- 2 cups sugar
- 1 (16 oz.) can pureed pumpkin or 16 oz. mashed sweet potato (without butter, salt, or milk)
- 3/4 cup milk
- 3/4 cup oil
- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 package chocolate chips

In a large mixing bowl, beat eggs, sugar, pumpkin, and oil until smooth. In a separate bowl, whisk dry ingredients together. Add dry ingredients to liquid ingredients, and stir just until combined. Fold in chocolate chips. Fill greased or paper-lined muffin cups 3/4 full. Bake 16-20 minutes at 350 degrees.



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