

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.

