

Pumpkin Chip Muffins

airy Free







MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

2 teaspoons double-acting baking powder
2 teaspoons baking soda
15 ounce pumpkin canned
4 eggs
3 cups flour all-purpose
1 teaspoon ground cinnamon
1 teaspoon salt

2 cups semi chocolate chips

	1.5 cups vegetable oil
	2 cups sugar white
Εq	uipment
	bowl
	oven
	wire rack
	toothpicks
Diı	rections
	Preheat oven to 400 degrees F (200 degrees C). Lightly grease two 12 cup muffin pans, or line with paper baking cups.
	Beat the eggs in a large bowl, and mix in the sugar, pumpkin and oil.
	In a medium bowl, mix the flour, baking soda, baking powder, cinnamon and salt. Blend into the egg and pumpkin mixture. Fold in the chocolate chips.
	Transfer to the muffin pans.
	Bake in the preheated oven 15 to 20 minutes, or until a toothpick inserted in the center comes out clean.
	Remove muffins from pans, and cool on a wire rack.
Nutrition Facts	
	PROTEIN 5.81% FAT 33.72% CARBS 60.47%

Properties

Glycemic Index:10.09, Glycemic Load:20.35, Inflammation Score:-9, Nutrition Score:8.6834781351297%

Nutrients (% of daily need)

Calories: 248.87kcal (12.44%), Fat: 9.43g (14.5%), Saturated Fat: 4g (25%), Carbohydrates: 38.03g (12.68%), Net Carbohydrates: 35.85g (13.04%), Sugar: 22.8g (25.33%), Cholesterol: 28.18mg (9.39%), Sodium: 236.72mg (10.29%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 12.9mg (4.3%), Protein: 3.65g (7.31%), Vitamin A: 2804.87IU (56.1%), Manganese: 0.35mg (17.46%), Selenium: 8.98µg (12.83%), Copper: 0.24mg (11.77%), Iron: 2.1mg (11.67%), Vitamin B1: 0.13mg (8.98%), Magnesium: 34.94mg (8.73%), Fiber: 2.18g (8.72%), Vitamin K: 9.02µg (8.59%),

Folate: $34.17\mu g$ (8.54%), Phosphorus: 83.95m g (8.4%), Vitamin B2: 0.13m g (7.7%), Vitamin B3: 1.12m g (5.6%), Potassium: 149.17m g (4.26%), Zinc: 0.64m g (4.23%), Calcium: 41.01m g (4.1%), Vitamin E: 0.59m g (3.92%), Vitamin B5: 0.3m g (2.97%), Vitamin B6: 0.03m g (1.72%), Vitamin B12: $0.09\mu g$ (1.54%)