

Pumpkin White Chocolate Chip Muffins by Lynn's Recipes



Lynn demonstrates how to make delicious Pumpkin White Chocolate Chip Muffins, perfect for a Fall breakfast or a snack. From Culinary Concoctions.

Ingredients:

- ½ cup walnuts, chopped
- 1-2/3 cups all purpose flour
- 1 cup sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 2 eggs
- 1 cup pumpkin, (not pumpkin pie filling, but just plain pumpkin)
- 1 teaspoon vanilla bean paste, or you can use some vanilla extract
- 4 ounces unsalted butter, melted
- 6 ounces white chocolate chips

Preheat oven to 350°. Line a muffin tin with cupcake liners and set aside.

In a large bowl, mix the flour, sugar, spices, baking soda, baking powder and salt.

In another bowl, mix together the eggs, vanilla bean paste, pumpkin and unsalted butter. Add in

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the chocolate chips and nuts.

Combine the wet and dry ingredients and mix until the dry ingredients are moistened. Do not over mix.

Scoop the batter into greased or paper cup lined muffin cups. Bake for about 20-22 minutes or until puffed and springy to the touch. Cool and then remove from the cups. Makes 12 muffins.

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