

Pumpkin Ginger Chocolate Chip Muffins

Ingredients:

- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 2 eggs, room temperature
- 1 cup brown sugar
- 1 cup canned pumpkin
- 1/3 cup melted butter
- 1/4 cup water
- 1/2 cup chopped walnuts
- 1/2 cup mini chocolate chips
- 4 Tbsp well chopped candied ginger



Directions:

Preheat oven to 350°F. Lightly grease a jumbo size muffin tin. Set aside.

In a medium sized bowl, whisk together the flour, salt, baking soda, and spices. Set aside.

In a large bowl, beat the eggs and whisk in the brown sugar, making sure to break up any lumps of sugar. Stir in the pumpkin, melted butter, and 1/4 cup of water until well combined.

Stir in the dry ingredients, a third at a time, until just incorporated. Do not over-mix. Fold in the chopped walnuts, mini chocolate chips and candied ginger. Do not over-mix.

Spoon mixture into a prepared jumbo muffin tin. Bake for 25 minutes at 350°F. Check for doneness with a toothpick inserted into the center of a muffin. If it comes out clean, it's done. Cool on a rack.

A recipe from Lynn Huntley of <https://www.turnips2tangerines.com/>.

