



# FALL HARVEST ACTIVITY

**Baking With Kids! Teaching Life Skills & Creating Memories!**



## Pumpkin Chocolate Chip Muffins



### INGREDIENTS

- 1 cup rolled oats
- 1/2 cup whole wheat flour
- 1 teaspoon pumpkin pie spice
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 large eggs
- 1 cup pumpkin puree
- 1/4 cup packed brown sugar
- 3 tablespoons canola oil (or melted and slightly cooled coconut oil)
- 1 teaspoon vanilla extract
- 1/3 cup chocolate chips - HERSHEY (or raisins or dried cranberries)

### INSTRUCTIONS

- Preheat the oven to 350 degrees F and coat a 24 cup mini muffin tin with nonstick spray.
- Add all ingredients to a medium bowl and stir together to combine thoroughly, but gently.
- Add a heaping 1 tablespoon to each prepared muffin cup and bake for 15-17 minutes or until lightly golden brown around the edges and a cake tester inserted into the middle comes out cleanly.
- Cool in the pan for 2 minutes and transfer to a wire rack to cool completely.
- Serve warm, at room temp, or chilled.