Pumpkin Chocolate Chip Muffins

Amount about 24 muffins

Ingredients

- 3 1/3 cups all-purpose flour
- 2 tsp baking soda
- 2 1/2 cups white sugar
- 1/2 cup brown sugar
- 1 tsp salt
- 1 tsp ground nutmeg
- 1 tsp cinnamon
- 1/2 tsp allspice
- 2 cups canned pumpkin
- 4 eggs, beaten
- 2/3 cup water
- 1 cup semisweet chocolate chips

Steps

1. Preheat oven to 350 F.
2. Grease 24 muffin cups or line with paper muffin liners.
3. In a large bowl, stir together flour, baking soda, sugar, salt, and nutmeg.
4. In a separate bowl, beat together pumpkin, eggs, and water.
5. Stir pumpkin mixture into flour mixture; beat until well blended.
6. Fold in chocolate chips.
7. Bake in preheated oven for 30 minutes, until a toothpick inserted into center of a muffin comes out clean.