



THIS MONTH'S RECIPE

Pumpkin Patch Muffins

Soft, cozy muffins that make the whole kitchen smell like fall. Kids can do almost every step. Makes 12.

WHAT YOU NEED

- 1¾ cups flour
- 1 teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- ½ teaspoon salt
- 1 cup canned pumpkin purée
- ¾ cup brown sugar
- 2 eggs
- ½ cup vegetable oil
- ¼ cup milk
- 1 teaspoon vanilla
- ½ cup mini chocolate chips (optional)

LET'S MAKE IT!

1. Ask a grown-up to heat the oven to 350°F. Put paper liners in a 12-cup muffin pan.
2. In a big bowl, whisk the flour, baking soda, pumpkin pie spice, and salt.
3. In a second bowl, stir the pumpkin, brown sugar, eggs, oil, milk, and vanilla until smooth.
4. Pour the pumpkin bowl into the flour bowl. Stir slowly, just until you can't see any dry flour. A few lumps are fine!
5. Stir in the chocolate chips if you're using them.
6. Scoop the batter into the liners, about ¾ full.
7. A grown-up bakes them for 18 to 22 minutes. They're done when a toothpick comes out clean.
8. Let them cool for 10 minutes. Then eat one while it's still a little warm.

Little Chef Tip: Use pumpkin purée, not pumpkin pie filling. Pie filling already has sugar and spices in it, so your muffins would come out too sweet.