

# Pumpkin Muffins

½ tsp Baking Soda	2 tsp Vinegar
2 ½ tsp Baking Powder	1 egg
1 tsp Cinnamon	½ cup Pumpkin, canned
½ tsp Nutmeg	⅛ cup Vegetable Oil
⅛ tsp Salt	¼ cup Plain, Low-Fat Yogurt
¾ cup Cake Flour	3 tbsp Unsweetened Applesauce
½ cup + 2 tbsp White Whole Wheat Flour	⅔ cup Brown Sugar, packed
¾ cup Water	⅓ cup Mini Chocolate Chips
5 tsp Powdered Milk	

Preheat oven to 350 degrees. Combine water and powdered milk. Stir until dissolved, add vinegar. Let sit for 5 minutes, until curdles form. Combine flour, baking powder, baking soda, cinnamon, nutmeg and salt. Set aside.

Combine oil, sugar, yogurt, pumpkin, applesauce, and egg. Mix for 1 minute. Add the dry ingredients and the curdled milk to the oil mixture. Mix for 1-2 minutes until combined. Be careful not to over-mix. Stir in chocolate chips.

Place baking cups into muffin pan (about 2/3 full). Bake for 20-25 minutes. Check if muffins are done by inserting a toothpick into the center of a muffin. If toothpick comes out clean, muffins are done.

Recipe Yields: 12 Muffins