



Almond Butter Pumpkin Muffins with Chocolate Chips

Ingredients

- 1 Cup [Maisie Jane's Smooth Almond Butter](#)
- 1 Cup Pumpkin Puree
- 3 farm-fresh eggs
- ¼ Cup [Maisie Jane's Honey](#)
- 2 tsp. Baking soda
- 1 Cup Almond Flour
- ¾ tsp. sea salt
- 1 tsp. ground cinnamon
- ¾ Cups Dark Chocolate chips

Directions

1. Preheat oven to 400°F.
2. Whisk eggs, then blend with almond butter, pumpkin, and honey.
3. In a separate bowl, combine almond flour, baking soda, salt, and cinnamon. Slowly add to the wet mixture.
4. Fold in chocolate chips.
5. Distribute the batter evenly into muffin cups with paper liners.
6. Bake for 18 minutes or until a toothpick comes out dry from the center.

Tip:

Embrace the essence of fall with these mouthwatering muffins that are sure to be a hit at breakfast or as a snack! Let the muffins cool before peeling off the paper liners so the liners don't stick.