Pumpkin Chocolate Chip Muffins

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| **Half Recipe (1/2x)** **2 servings** | **Recipe** **(4 servings)** | **Double Recipe (2x)** **8 servings** | **Quadruple Recipe (4x) 16 servings** |
|  | 1 ½ c + 2 T + 2 tsp |  |  |
|  | 1 cup sugar |  |  |
|  | 1 T pumpkin pie spice |  |  |
|  | 1 tsp. baking soda |  |  |
|  | ¼ tsp. baking powder |  |  |
|  | ¼ tsp. salt |  |  |
|  | 2 eggs |  |  |
|  | 1 cup plain pumpkin |  |  |
|  | ½ cup melted butter |  |  |
|  | 1 cup chocolate chips |  |  |

**\*\*\*\*\* USE THE HALF RECIPE INGREDIENT AMOUNTS\*\*\*\*\***

1. Preheat oven to 350°. Mix dry ingredients in a large bowl (flour, sugar, pumpkin pie spice, baking soda, baking powder, and salt).
2. Melt butter. In another bowl whisk: eggs, pumpkin and butter until well blended.
3. Stir in chocolate chips to egg, pumpkin, and butter mixture.
4. Make a ‘well’ in the center of the dry ingredient mixture. Pour egg, pumpkin, butter, and chocolate chip mixture into well of dry ingredients and fold-in until just moistened. DO NOT OVER MIX!
5. Grease muffin tin or use paper baking cups. Fill muffin tines 2/3 full.
6. Bake at 350° for 20 to 25 minutes.

Lab Evaluation:

1. What is the best way to measure ¾ cup?
2. How many tablespoons are in a cup?
3. How many ounces are in a gallon?
4. What does Mise en Place mean?