



White Chocolate Pumpkin Spice Muffins

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

9

Description

The perfect fall muffin recipe The combination of the pumpkin and white chocolate are reminiscent of pumpkin cheesecake Yum For a lighter muffin be sure to sift your flour and level off the measuring cup Do not overmix batter to ensure your muffins are tender

Ingredients

- - 1 ½ cups all-purpose flour
- sifted - ½ cup white sugar - ¼ cup brown sugar - 1 tablespoon pumpkin pie spice - 2 teaspoons baking powder - ½ teaspoon salt - ½ cup pumpkin puree
- or as needed - ? cup vegetable oil - ? cup milk - 1 egg - 1 teaspoon vanilla extract - ¼ teaspoon lemon extract - ¾ cup white chocolate chips - 1 tablespoon all-purpose flour

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Line 9 muffin cups with paper muffin liners. Whisk 1 1/2 cups sifted flour
2. white sugar
3. brown sugar
4. pumpkin pie spice
5. baking powder
6. and salt together in a large bowl. Stir pumpkin puree
7. vegetable oil
8. milk
9. egg
10. vanilla extract
11. and lemon extract together in another bowl. Pour pumpkin puree mixture into flour mixture; stir until batter is just combined. Stir white chocolate chips and 1 tablespoon flour together in a bowl until chips are coated. Fold chips into batter; spoon batter into prepared muffin cups. Bake in the preheated oven until a toothpick inserted into the center of a muffin comes out clean
12. 15 to 20 minutes.