

Dr. Jenn's Pumpkin Spice Chocolate Chip Muffin's

What you will need:

- 2 tbsp ground flax seed + 6 tbsp water
- 1 ¾ cups Dr. Jenn's gluten free cake flour blend (separate recipe)
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ½ cup melted macadamia nut oil or coconut oil or organic spectra vegetable oil
- 1 tsp vanilla
- ¾ cup coconut sugar
- 1 ¼ cup unsweetened pumpkin puree
- ¾ cup sugar free Lilly's Dark Chocolate Chips – Vegan Stevia

What to do:

- Preheat oven to 375 F and line a cupcake tin with liners
- Prepare your flax eggs by whisking together ground flax seeds and water and set aside to thicken.
- In a medium bowl whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.
- In a large bowl mix the macadamia or coconut oil, vanilla, and flax eggs. Then stir in the coconut sugar and pumpkin puree until blended.
- Slowly add the dry mixture to the wet mixture and stir until combined. Fold in the chocolate chips.
- Divide batter into the 12 muffin cups.
- Bake 20 minutes or until toothpick inserted in the middle of the largest muffin comes out clean.