

Pumpkin Chocolate Chip Muffins

A Freeze Dried Pantry Recipe

This recipe will make roughly 32 regular sized muffins

Ingredients:

72 g FD Pumpkin Puree	½ tsp ground Ginger
4 Tbsp FD Egg Powder	1 tsp Salt
3½ C All-Purpose Flour	1 C Vegetable oil (or melted coconut oil)
2 tsp Baking Soda	1 C granulated Sugar
3 tsp ground Cinnamon	⅔ C brown sugar
3 tsp Pumpkin Pie Spice	½ C milk
	2 C Chocolate chips of choice



Directions:

1. Preheat oven to 425°F and either spray muffin tins, or line with cupcake liners
2. In a small mixing bowl, weigh out 72 g of freeze dried Pumpkin Puree, stir in roughly 690 g of water (you will want 3 C of rehydrated Pumpkin Puree when you are done, depending on pumpkin variety your rehydration calculation may be different) let sit.
3. In a small bowl, add 4 Tbsp of freeze dried egg powder and 4 Tbsp of cold water and whisk together, let sit.
4. In a large mixing bowl combine flour, soda, cinnamon, pumpkin pie spice, ginger, and salt. Set aside.
5. In a mixing bowl combine the oil, sugars, pumpkin, egg, and milk.
6. Slowly add the wet ingredients to the dry ingredients and mix.. Batter will be slightly lumpy.
7. Add chocolate chips and mix
8. Spoon the batter into liners filling ¾ to all the way full.
9. Bake for 5 minutes at 425°F then reduce the oven temp to 350°F and continue baking for an additional 16-17 minutes, or until done.
10. Allow muffins to cool for 5 minutes before enjoying.
11. Cover tightly and store at room temperature for up to 1 week.



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*XL Tray = 15 Cups/Tray
Small = 4 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only