

Gluten Free Mini Peanut Butter Pumpkin Muffins

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Ingredients

1/3 cup canned pumpkin puree
1 large egg
1/2 cup peanut butter
4 1/2 tbsp granulated sugar
1/4 tsp baking powder
1/3 cup mini chocolate chips or chopped nuts

Directions

Preheat oven to 350°F and grease mini muffin pan. Combine all ingredients except chocolate chips or nuts into a large mixing bowl. Mix with a whisk until batter is smooth.

Fill mini muffin molds 2/3 full. Sprinkle a few chocolate chips or nuts on top of each one. Bake for about 10 minutes or until toothpick inserted comes out clean and muffin tops are puffy.

* If you want a more prominent pumpkin flavor, add 1 tsp ground cinnamon to the batter