

## **Pumpkin Chocolate Chip Muffin Tops**

2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
2 eggs  
1 cup sugar  
1/2 cup vegetable oil  
1 cup pumpkin puree  
1 teaspoon vanilla extract  
1 cup chocolate chips

Position a rack in the middle of the oven . Preheat the oven to 325 degrees F. Line two baking sheets with parchment paper.

Stir the flour, baking powder, baking soda, salt and spices together in a medium bowl and set aside. In a large mixing bowl, using an electric mixer on medium speed, beat the eggs and sugar until smooth and lightened in color, about 1 minute. Stop the mixer and scrape the sides of the bowl as needed during mixing. On low speed, mix the oil, pumpkin, and vanilla until blended. Mix in the flour mixture to incorporate it. Stir in the chips.

Using an ice cream scoop with a 1/4-cup capacity, scoop mounds of the dough onto the prepared baking sheets, spacing the cookies at least 2 1/2-inches apart. You could also simply use a 1/4-cup measuring cup if you don't have a scoop. Use the back of the scoop or measuring cup to smooth and flatten the rounds.

Bake the cookies one sheet at a time until the tops feel firm and a toothpick inserted in the center comes out dry, about 16 minutes. Cool them on the baking sheet for 5 minutes, then transfer the cookies to a wire rack to cool completely.

OPTIONAL: Dust the cooled cookies lightly with powdered sugar. The cookies can be stored in a tightly covered container at room temperature for up to 4 days.

Source: Joy the Baker