

Pumpkin Oat Mini Muffins



Ingredients

1 cup quick oats
½ cup oat flour
1 tsp. baking powder
1 tsp. pumpkin pie spice
¼ tsp. baking soda
¼ tsp. salt
2 large eggs
1 cup canned pumpkin puree
¾ cup packed dark brown sugar
3 Tbsp. grapeseed oil
1 tsp. vanilla extract
⅓ cup mini chocolate chips

Instructions

Preheat oven to 350 degrees F. Coat a 24-cup mini muffin tin with cooking spray.

Combine oats, oat flour, baking powder, pumpkin pie spice, baking soda, and salt. Add eggs, pumpkin, brown sugar, oil, and vanilla. Mix until smooth. Stir in chocolate chips. Fill muffin cups ⅔ full.

Bake muffins 15-17 minutes, until a toothpick inserted in center comes out clean. Cool in pan for 5 minutes, then turn out to cool completely. Makes 24 servings.

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