



Ingredients:

4 eggs
2 cups sugar
1 (16 oz) can pumpkin
1 tsp vanilla
1 1/4 cups vegetable oil
3 cups self-rising flour
2 tsp cinnamon
1 tsp salt
12 ounces semi-sweet mini chocolate chips

Directions:

1. In very large mixing bowl beat eggs, sugar, pumpkin, vanilla and oil until smooth.
2. Mix dry ingredients together and mix into pumpkin mixture. Fold in chocolate chips.
3. Fill greased or paper-lined muffin cups 3/4 full.
4. Bake at 400 F for 16-20 minutes.
5. Let cool before taking out of pan.

Makes 30 regular sized muffins or about 60-70 mini muffins.

