

Vegan Pumpkin Muffins

Ingredients

- 2 cups flour
- 1/2 cup brown sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup rice buttermilk (rice milk combined with 2 teaspoons apple cider vinegar)
- 1 cup pumpkin puree
- 1 tsp vanilla
- 1/2 cup vegetable oil
- 1/2 cup mini-chocolate chips (optional)

Preparation

Heat your oven to 375 degrees F. Spray your muffin pan with vegetable spray or use paper liners.

Combine the flour, brown sugar, baking powder, baking soda, and salt in a large bowl. In a separate small bowl, add the rice milk and apple cider vinegar. Let this sit for a minute so the vinegar can combine with the rice milk. Next add the pumpkin, vanilla, and vegetable oil. Stir until combined. Add to the flour mixture, and stir until combined. You can also add chocolate chips if you're in the mood, but those are optional. Be careful not to stir the batter too much. Spoon the batter into the prepared muffin pan, until about 2/3 full.

Bake for approximately 20 minutes (for regular muffins) and 10-12 minutes for mini-muffins and let cool for about 5 minutes before diving in.

Makes 12 regular sized muffins and about 3 dozen minis.