



PUMPKIN WHITE CHOCOLATE CHIP MUFFINS

with VaVa Vanilla



Servings: 10

🕒 35 Minutes

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- **Inside Tips:** Make sure that you mix all the ingredients are combined gently, and without over-mixing, otherwise the muffins will become dense and won't rise as nicely.

WHAT YOU NEED

Ingredients

- 2 Cups Vava Vanilla Dilettoso Mix
- 1 Cup Pureed Pumpkin
- 2 Eggs
- 1/4 Cup Melted Butter or Oil (such as avocado oil)
- 1/4 Cup Almond flour (or more Vava Vanilla Dilettoso Mix)
- 1/2 Cup White Chocolate Chips
- 1/2 Teaspoon Pumpkin Pie Spice
- 1/2 Teaspoon Baking Powder
- 3 Tablespoons Pumpkin Seeds to top

HOW TO DO IT

1. **PREHEAT** the oven to 350°F.
2. **USE** a large mixing bowl to mix the pumpkin puree, eggs, melted butter (or oil) and pumpkin spice, until smooth.
3. **ADD** the Vava Vanilla Dilettoso mix, the almond flour (or more Dilettoso mix), and 1/2 teaspoon of baking powder to the wet mixture. Use a spatula to combine the ingredients together, making sure you do not over-mix the batter.
4. **FOLD** in the white chocolate chips and give it a gentle stir.
5. **BUTTER** & flour each muffin hole (unless you are using muffin cups), then divide the batter evenly.
6. **TOP** each muffin with a few pumpkin seeds, and bake for about 25 minutes, until a tooth pick inserted in the middle comes out clean.
7. **REMOVE** the muffins from the oven, top with a few white chocolate chips (Read the "Did You Know" section on the recipe page on the website) and allow them to cool, before serving.
8. **ENJOY!**

Buon Appetito!