

**Pumpkin Chocolate Chip Muffins
with Hi-maize® 260**

Offers 6 grams of fiber per serving

Ingredients	Measurements
All Purpose Flour	1/3 cup
Hi-maize® 260	3/4 cup, packed
Sugar-White-Granulated	1/2 cup + 2 T
Pumpkin-Canned	3/4 cup + 1 T
Baking Soda	3/4 tsp
Salt	1/2 tsp
Soybean Oil	1/3 cup
Eggs	2 small
Cinnamon-ground	2/3 tsp
Semisweet Chocolate Chips-Mini	1/2 cup

PREPARATION

makes about 1 dozen muffins

1. Preheat oven to 350°F.
2. Add all of the ingredients to a mixing bowl. Mix using a paddle on the lowest speed (stir mode). Blend until uniform. Do not over mix.
3. Add the chocolate chips and hand blend until uniformly distributed.
4. Divide evenly among the muffin pans (miniature muffin pans: 10 -12 minutes/large muffin pans: 35 - 40 minutes depending on the oven).

Note-The Nutrition Facts panel above is based solely on the formula shown and does not account for any changes that may occur processing or baking.

The information given is offered in good faith, but without guarantee. No patent liability is assumed.

Revised 1/26/2006 LAB