

Devil's Night Muffins

modified by Carla Witham

Active Time: 25 minutes Total Time: 1 hour
Makes 9 – 12 muffins, depending on size of pan

8 Tablespoons unsalted butter, melted
3/4 cup sugar
2 eggs
3/4 cup rice flour OR replace half with teff flour
1/3 cup buckwheat flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
Pinch of salt
3/4 cup pumpkin puree
1/3 cup chocolate chips
1/3 cup chopped prunes (or more chocolate chips)

Heat oven to 375. Place butter, sugar and eggs in a large bowl. Use an electric mixer set on medium speed to beat together until light and fluffy, 3 minutes. Add remaining ingredients and gently stir until just combined.

Spoon batter into muffin pans lined with muffin liners, filling each about 2/3 full. Bake until a wooden toothpick inserted into center of muffin comes out clean, about 20 minutes. Let cool 15 minutes, then remove muffins from pan.

Great with lots of good butter on them.