

# Pumpkin Chip Muffins

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

	Conversion Factor	Original Yield	Desired Yield
eggs		4	
sugar		2 c.	
solid-pack pumpkin		1 can (15 ounces)	
canola oil		1 ½ c.	
all-purpose flour		3 c.	
baking soda		2 t.	
baking powder		1 t.	
ground cinnamon		1 t.	
salt		1 t.	
semisweet chocolate chips		2 c. (12 oz.)	

1. In a large bowl, beat the eggs, sugar, pumpkin and oil until smooth.
2. Combine the flour, baking soda, baking powder, cinnamon and salt; gradually add to pumpkin mixture and mix well.
3. Fold in chocolate chips.
4. Fill greased or paper-lined muffin cups three-fourths full.
5. Bake at 400° for 15-18 minutes or until a toothpick inserted near the center comes out clean.
6. Cool in pan 10 minutes before removing to a wire rack. Yield: about 2 dozen.