

**Chocolate Pumpkin Swirly
Muffins**

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Ingredients for Chocolate Pumpkin Swirly Muffins:

2 eggs beaten

1 1/2 Cups Peanut Butter (or any nut butter)

1/2 Cup Maple Syrup or Honey

1 Cup Pumpkin Puree

2 Tsp Baking Soda

2 Tsp Vanilla

5 TBS Cacao Powder or Shake Powder

1/4 Cup Cacao or dark chocolate chips

Directions for Chocolate Pumpkin Swirly Muffins:

Preheat oven 350 Spray muffin tray Combine eggs, nut butter, maple Syrup, pumpkin, baking soda, and vanilla until smooth. Remove 2 cups of pumpkin mixture and add to another bowl. In original bowl, add Cacao Powder and chocolate chips. Add 1/2 pumpkin mixture to each muffin to each muffin tin so it is 1/2 chocolate and 1/2 pumpkin. Swirl batter together and cook for 25 minutes! Enjoy your Chocolate Pumpkin Swirly Muffins!